



the
home
gourmet



Relaxed

Autumn/Winter 2020



Our relaxed menu concept is luxury yet casual cuisine, available in a three-course and three-course with cheese option.

Starters

Duck liver parfait with caramelised onion chutney, poached apricot and sauternes jelly

Short rib raviolo, heritage carrot, red wine sauce

Ham hock terrine with gingerbread and sour cherries

Beef carpaccio with horseradish mayo, parmesan and pickled radish

.

Cornish crab choux bun with wild garlic and squid ink tapioca

Classic lobster & crevette cocktail

Gravadlax salmon with crushed avocado, ponzu dressing

Nori rolled tuna carpaccio with wasabi mayo and teryaki gel

.

Pumpkin and goats cheese ravioli served with pumpkin velouté (v)

Roasted squash with Za'Atar barley, pomegranate, raisins,
hazelnuts (ve) & crumbled feta (v)

Cauliflower risotto with chervil oil and parmesan cheese (v)



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Main Courses

'Proper' pork chop, spiced apple, crispy sage, roasted shallot served on polenta, jus

Fillet of beef and slow cooked shoulder. Honey glazed carrots, whipped potatoes, freshly grated horseradish

Slow roasted lamb shoulder on saffron pearl barley, pumpkin seeds and slow roasted garlic. Served on Pipián Rojo

Lamb shank with nutmeg spiced spinach, horseradish pomme purée with caramelised red onion and red wine jus

Roast chicken quarter with braised mushrooms on truffle pomme purée and tarragon chicken jus with a side of buttered greens

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Lobster linguine with pastiche

Ginger steamed sea bass with coriander and chilli on buckwheat soba noodles. Crispy sea bass skin

Pan fried halibut, carrot, asparagus and mushrooms, coconut velouté and coconut rice

Almond crusted cod, green veggies, burnt onion, shimeji mushrooms, paprika and red pepper sauce on a bed of pearl barley

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Roasted red cabbage and carrots with pumpkin seed dressing. Carrot purée (ve) (v)

Cauliflower and spinach gnocchi, Lincolnshire Poacher and crispy kale (v)

Butternut risotto with sun dried tomato, red pepper, smoked scamorza cheese & parmesan crisp (v)

Mushroom, fig and pecorino tortellini with buckwheat broth and brown butter (v)



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The Home Gourmet team ooze the professionalism and decorum we have come to expect from London's top Michelin star restaurants.

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PRIVATE CLIENT, MAYFAIR

Desserts

Chocolate, sour cherry and peanut butter torte with vanilla ice cream

Chocolate fondant, chocolate crumb sour cream ice cream

Banana tarte tatin, hazelnut and banana bread. Stem ginger ice cream and ginger biscuit

Passionfruit soufflé, crème fraîche, almond crumb

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Luxury cheeseboard with frozen grapes, dried fruits, sliced apple and luxury crackers



thehomegourmet.co.uk

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