



In-home dining menu

Winter 2026

Starters

POTATO GNOCCHI & RICOTTA

Pumpkin & Wiltshire Truffle Velouté, Toasted Pinenuts, Pomegranate

CHICKEN & LOBSTER RAVIOLI

Baby Gem, Smoked Bacon & Hazelnuts, Shellfish Bisque

THAI GREEN RISOTTO, ROAST HAKE

Mango, Toasted Almonds & Shaved Coconut

CORNISH CRAB TART

Crème Fraîche, Artichokes, Endive & Pink Grapefruit

SLOW COOKED CREEDY CARVER DUCK

Sweet Potato, Truffle Honey, Smoked Duck, Earl Grey

POACHED SCOTTISH SALMON

Pickled Beetroot, Cucumber, Horseradish & Lemon

ENGLISH HAM HOCK TERRINE

Roast Onion, Apple, Serrano Ham, Watercress & Cauliflower

Mains

RUMP OF CUMBRIAN LAMB, BRASIED LAMB SHOULDER

Thousand Layer Potatoes, Grelot Onion, Tenderstem, Garlic & Shallot

LOCAL VENISON LOIN

Baked Celeriac, Braised Carrots, Venison & Chestnut Bonbon, Pickled Beetroot

LINE CAUGHT SEA BASS

New Potatoes, Fennel, Mussels, Saffron Gnocchi & Shellfish Broth

ROAST FREE RANGE GUINEA FOWL

Fondant Potato, Hispi Cabbage, Wild Mushroom, Artichoke & Bacon Fricassée

ROAST LINE CAUGHT TURBOT

Creamed Pasta, Pancetta, Crisp Slow Cooked Chicken, Watercress & Shiitake

ROAST HALIBUT, PRESSED BELLY PORK

Creamed Leeks, Chorizo, Confit Potatoes, Tenderstem, Apple & Roasting Juices

DRY AGED FILLET OF BEEF

Braised Beef Shin, Heritage Carrot, Beetroot, Mushroom & Truffle Tart
(£6 supplement per person)

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Desserts

RASPBERRY DELICE

Lemon & Poppyseed Sponge, White Chocolate & Cream Cheese, Lemon Honey

PEAR & ALMOND TART

Molasses, Date & Orange Purée, Vanilla Cremeaux

ROAST APPLES

Shortbread, Toffee Popcorn, Chestnut Mousse

WHIPPED CHOCOLATE & HAZELNUT

Muscovado, Glazed Pear, Yogurt & Cherries

‘TIRAMISU’

Masala Ice, Muscovado Sponge, Espresso & Mascarpone

VANILLA CREME BRULEE

Carrot Cake, Toasted Walnut Ice Cream & Rum & Raisin

PRALINE PARFAIT

Cinnamon Financier, Raspberries, Coffee Mousse & Pistachio Meringue

Dietary & Alternative Dishes

Vegan, vegetarian or dishes to fit specific needs are available on request.

Equally, our approach to your menu is that it is very much your event and your menu and we are happy for you to adapt dishes, make suggestions or request favourite dishes which we will happily include wherever possible.

