



Interactive Tasting Menu Experience

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Introduction

I really enjoy taking guests on a journey and experiencing different dishes, flavours and textures. I also really enjoy, when we have curious guests dining, how I came up with the dishes and if interested the science behind them such as the water baths we use, e'spuma guns and so on.

However, I think sitting at the dining table for hours is a little solitary and you end up only interacting with a few of your guests and those at the far end of the table must wait until after dessert is cleared and everyone's back on their feet to mingle.

This is why I came up with our interactive tasting menu which we have been quietly running for some time now.

The idea is we serve canapés and welcome drinks as normal as guests arrive and say hello to one another. We then serve the first 2 courses small plate style whilst guests are still standing and mingling. The dishes are designed where you only require a spoon or a fork so easy to navigate whilst standing - think bowl food style. We have even invited guests into the kitchen to watch the dishes being assembled and happily answered any questions they've had.

We then take you through to the dining area and sit guests as normal, serve our famous sour dough and home made yuzu & herb butter followed by 3 courses.

This way you and your guests have the opportunity to sample more dishes, have a longer food experience but still be able to mingle with all of your guests.

Sample Menu

Canapés

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Whilst Mingling...

Warm Ratte Potato & Barrel Aged Fetta
Pumpkin & Wiltshire Truffle Velouté, Toasted Pinenuts

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Thai Green Risotto, Roast Hake
Mango, Toasted Almonds, Shaved Coconut & Coriander

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At The Table...

Homemade Sour Dough
Yuzu & Herb Butter

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Chicken & Crayfish Ravioli
Baby Gem, Smoked Bacon, Hazelnuts & Bisque

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Line Caught Bass
Charlotte Potatoes, Fennel, Saffron Gnocchi & Cornish Mussels

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Whipped Chocolate, Hazelnut Brittle
Muscovado, Glazed Pear, Creme Fraiche & Cherries