



## **HORS D'ŒUVRES VEGETABLE**



**SPINACH GREEN POLENTA**

cooked in the oven then glazed with a thin white milk cheddar sauce and served with warm sun dried tomatoes flavoured with basil.\*

**A bowl of CAULIFLOWER**

**FLORETS** cooked AL DENTA then finished with a sieved egg and parsley sauce and surrounded with petit poached buttered courgettes.\*

Soft poached eggs on a bed of marinated **BELGIAN** endive which has been shallow-fried and served with a drizzle of Italian dressing.

Sliced baby beetroot in warm balsamic vinegar with a white **SPANISH ONION FONDUE** served in a round le creuset oven-proof dish.\*

Caramelised **DOREE PEAR** salad with crumbled stilton and walnuts served with a Dijon flavoured dressing.

Polenta milk **GNOCCHI** glazed with a **RAREBIT** mixture and accompanied by poached leek and celery hearts with warm lava bread.\*

Sharp Wensleydale **CHEESE SAUSAGE** with rubbed garden herbs, crushed potatoes and sliced mushrooms with red onion marmalade.

Oyster plant cut in small strips and cooked in a **BLANC** and served with crunchy **SAUTÉED CHESTNUTS** and sprinkled with chopped parsley.

Glazed **WILD MUSHROOM** polenta spirals surrounded by turnips cooked from raw in butter and finished with sugar to caramelize slightly.

Egg-based ravioli filled with creamed spinach and served with roast **BABY BEETROOT** brushed with butter and served with a sauce boat of pesto sauce.

Roasted whole green courgettes glazed with a Welsh rarebit topping and served with a side salad of **BEEF TOMATOES** thinly sliced and marinated red onions.

Hot vegetarian **CASSEROLE** finished with natural plain yoghurt, sesame seeds and topped with a buckwheat crumble topping and glazed under the grill once cooked.

A salad of red lettuce, young **SPINACH LEAVES** tossed in cooked egg yolks, raw egg yolks, vinegar, oil,

sea salt, black pepper and topped with sautéed warm capers.

Semi-hard mature **GOAT'S CHEESE** baked in a puff pastry envelope, egg wash glazed with paprika and served with a creamed spinach and cauliflower puree.

A plate of hot buttered green and white asparagus cooked semi soft then interlaid and surrounded with a creamy chopped **MOREL SAUCE**.

**ELDERFLOWER FRITTERS:** deep-fried young elderflower heads in a batter of sifted flour, sunflower seed oil, tepid water, salt and beaten egg whites; the batter should be allowed to rest for an hour.



A bed of fried yellow couscous mixed with broad beans and fèves, topped with a giant grilled mushroom filled with a filling of **SWEET ONION JAM**.

Buttered spinach paste strips flavoured with nutmeg, made into a nest with a peeled **BOILED EGG** placed in the middle and dribbles of warm sherry vinaigrette around it.

Individual petit blue stilton Bavaoise turned out on a mixed lettuce base, garnished with **STILTON SHAVINGS** and served with a light herb dressing.

Three coloured stuffed **RAVIOLI** with green, yellow and red peppers, each covered with a different mushroom sauce as ceps, wild and button varieties.

Layers of deep fried thinly-cut aubergines with **PARMESAN BISCUITS** baked with flour and egg yolks and surrounded with a tomato salsa dressing.

Round-cut sautéed vegetables layered in a **ROQUEFORT** and mild cheese terrine, served with warm toasted buttered walnut rolls and sweetish berry dressing.

Scooped-out baked aubergine re-filled with the interior mixed with onions and tomato, topped with a poached egg, glazed with **EMMENTAL** cheese and served with buttered SPETZLI.\*

Thinly-cut morel mushrooms baked in a tart with creamed spring onion, celery and leaves, cooked, cut into wedges and served with a petit **SWEET ONION** sauce.

Choux paste mixed with chopped broccoli, poached then coated with a **PARMESAN CREAM** au gratin and garnished with chunks of roasted **SQUASH**.\*

Warm **ASPARAGUS** points covered with a sliced sweet red onion sauce and garnished with deep fried breaded sweet corn croquettes.

A puff pastry **PANIER** filled with seasoned shredded fennel, peppers, spinach à la crème then egg-glazed and baked, served with a round of **GRILLED GOATS** cheese to the side.\*

Fresh pancakes rolled with a spring green filling of spinach, spring onions, rocket and celery then baked in the oven with **CRÈME FRAICHE** and parmesan until golden and sizzling.

Stir fried bean shoots, thinly-cut red onions and mixed coloured peppers in soy sauce then served in a baked scooped-out **COURGETTE** cut gondola-fashion.

A plate of **CHAR-GRILLED** vegetables such as peppers, courgettes, aubergines, petit tomatoes, asparagus, celery and leek, arranged on a plate with a balsamic dressing.

Gateau of warm-fried aubergine rounds with thin sautéed red onion rings, sandwiched with **MOZZARELLA** to melt and surrounded by an herbed pesto.

Breaded lentil **CROQUETTES** filled

with a good portion of mozzarella cheese then deep-fried and served with a tomato and basil sauce.

Carrot and **CASHEW NUT** baked loaf with poached ends of baby leeks surrounded by pureed semi-sweet gooseberry sauce.

Thick spinach roulades rolled with a blue cheese and chopped nuts combined with a thick white sauce and set on a layer of **CREAMY MASHED POTATOES** flavoured with port.

**GREEK CHEESE** Zaloumi cut fairly thickly then grilled and placed on a mixed lettuce leaf base with a modest amount of black olive dressing.

Pearls of assorted **MELON** mixed with seasonal soft fruit, then marinated in liquor overnight, placed in a wide open cocktail glass and topped with a warm berry coulis.

Lightly-tossed asparagus heads with pre-sautéed ceps and red shallots in **WHITE TRUFFLE OIL** and surround by curly endive garnish topped with parmesan shavings.

Melon shell filled with different flavoured **MELON BALLS** in crème de menthe and topped with caramelised candied fruit segments.

Buttered curled green pasta lengths bound with **SHITAKE MUSHROOMS** à la cream and glazed brown under the grill with a shaved parmesan topping.

Dariole mould lined with soaked bread then filled with blanched **PLUM TOMATOES**, sautéed shallots, garlic, with vinegar to moisten then pressed to set, turned out and served with mayonnaise dressing and cracked peppers.

Deep-fried half-cooked French beans in milk and flour surrounded by rocket, lettuce and mixed fresh herb sprigs, sprinkled with toasted **SESAME SEEDS** and a lentil dressing.

Plain white noodles flavoured with fresh-chopped mint and served with **FRIED BANANA** in an egg and desiccated coconut coating, then topped with a sweet fruit chutney.

Layered individual round of potato, field mushrooms and **SPINACH LASAGNA** baked au gratin served with a garlic cream flavoured with



nutmeg.

Grated carrots, celeriac and chopped coriander-flavoured roesti with a courgette **CHILLI RELISH** and piles of deep fried celeriac crisps.

A layered galette comprising two rounds of pre-cooked puff pastry base filled with a mixture of toasted nuts, rocket lettuce and warm sautéed **CHOPPED LAVENDER ONIONS**, garlic, asparagus tips au dente and balsamic vinaigrette.

A poached large tortellini tied like a **MONEY PARCEL** and filled with a goat's cheese mousse and spinach then placed on a whiskey-flavoured **CAFÉ AU LAIT** cream sauce.\*

A simple plate of white and green **ASPARAGUS** grilled and served with a cheese shaving, olive oil drizzles and lime wedges.

Steamed mature strong cheese **DUMPLINGS** flavoured with garlic, served with a good mixture of roasted vegetables and a pot of sour cream.

Warm rye flavoured-bread with honey and lemon, toasted and buttered, topped with grilled goat's cheese, glazed then garnished with **MORELLA** black cherries.

A plate of sweet potatoes and mushrooms cooked as a Roesti, topped with a **POACHED EGG** and buttered asparagus tips and garnished with roasted petit beetroot.

Tossed Belgian endive and radicchio in a **MAPLE RASPBERRY** dressing with shavings of hard Italian cheese and sprinkled with butter sautéed flaked almonds.

Sliced goat's curd cheese with a border of pink **GRAPEFRUIT** segments, sautéed shredded beetroot and fine French beans with herbed croutons and dressing.

An assorted mushroom **STROGANOFF** of girolle, black ceps (trumpeter de mort) and morel cooked in a paprika sour cream sauce, flavoured with dry martini.

A wedge of **PUFF PASTRY**, filled and baked **PITHIVIERS** with almond cream and soft goats cheese and served warm with red onion chutney.\*

Vegetarian chestnut and orange

**SAUSAGES** slowly cooked in the oven and served with creamed potatoes, flageolet beans and a cider sauce.

Layers of sautéed rounds of aubergines, roasted peppers, **SUN DRY** tomatoes, blanched beef tomatoes and a melted mozzarella top with basil leaves.

Cooked mixed **COLOURED LENTILS**, dried and bonded with raw eggs, flavoured with sage, shaped into croquettes, coated in breadcrumbs, deep-fried and served with a blackcurrant dressing.

A **FRITOT** of mild English cheese filled with mushroom **DUXELLE** and spinach, deep-fried in batter and served with a rich tomato sauce flavoured with Worcester sauce.\*

Individual cheese cake **SOUFFLE**, chilled and served on a shredded raw spinach salad tossed in a light herbed vinaigrette dressing.

Trio of three flavoured **RAVIOLI** (see recipe).

Sour goat's curd cheese salad with sautéed beetroot slices, green **BOBBY** beans and segments of pink grapefruit with a light red vinegar dressing.

Individual mixed white, red onions and shallot **TARTLETS**, flavoured with chopped fresh sorrel and glazed with smoked cheese.

Marinated chunks of vegetables grilled on a skewer, served with a slice of goat's cheese and small bowls of savoury cream **SEMOLINA** and hummus to dip.

Spinach leaves mixed with cow's milk cheese **RICOTTA** and pine kernels wrapped in a pasta roll, poached gently and served with a garlic and herb provencale sauce.

A bed of mushroom and white wine cream sauce layered with a **SOFT PASTE** square base then topped with a mixture of fennel, celeriac and sun dried tomatoes flavoured with dill.

Sautéed onions and mushrooms stuffed then baked with fried **COUSCOUS**, sautéed onions and mushrooms, topped with mozzarella, glazed and served with a warm ratatouille dressing.

Apricot stilton mousse set in a dariole

mould, turned out with a boarder of **APPLE COMPOTE**, slightly sweet and served with toasted buttered ciabatta crusts.

An upside-down sliced beetroot **TARTE TATIN** with the **BEETROOT** slightly caramelised, covered with pastry, baked, turned out with the sliced beetroot uppermost to give an attractive appearance and served with sour cream and chives.\*

**STEAMED CARROTS**, pureed then wrapped in blanched spinach leaves, served with a petit mint potato roesti and a sauce boat of soft herbed butter sauce.

Polenta and **AUBERGINE CAKES** covered with flour, egg, almond nip and breadcrumb coating, then shallow-fried and served with a red onion and tomato salsa.

Soft buckwheat **BLINI** pancake cooked with sweet corn, covered with a little melted nut brown butter and served with a button mushroom and red onion salad mixed with aged balsamic vinegar.

Bowl of rocket salad tossed with grated pear, shaved parmesan and quarters of **PORTOBELLO** mushrooms in a sweet Dijon dressing.

Small button mushrooms marinated in **YOGHURT**, chillies, ground ginger and spices, then cooked on a girdle and served on a bed of fried plum tomato slices.

Balls of mature stilton cheese rolled in beaten egg yolks, mixed with cream then covered in **OATMEAL**, deep-fried and served with a wee dram of The Glenlivet.

Lightly-toasted Bruschetta rubbed with garlic and topped with roasted red organic pepper and shallow fried **FRENCH BRIE** with dribbles of pesto and balsamic juice.

Skinless roasted aubergines liquidised with sautéed shallots, olive oil and soft white breadcrumbs, topped with slices of sliced fresh **PURPLE FIGS**.

Poached quail's eggs set in an artichoke button with a base of sweet onion and **SULTANA COMPOTE**, surrounded by a tarragon butter sauce.

A **FEUILLETE** of thick white asparagus bordered by a row of

**TRUMPET** mushrooms poached to the side and crowned with a little chervil sauce.\*

Shallow fried goat's cheese rounds glazed with a **SEMOLINA** crust and served with a roasted red capsicum filled with black couscous.

An open bowl of warm baby vegetables, including **ARTICHOKES**, button onions, celery hearts and leek middles cooked **GRECQUE** style in lemon juice, coriander seeds, bay leaf, thyme and served with a nut brown butter.\*

Cornmeal **POLENTA** cooked with wild mushrooms then glazed with egg yolks, double cream, nutmeg-flavoured and topped with shaved parmesan.

Semi-hard Greek cheese **HALOUMI**, pan fried with a **WHOLEMEAL BREADCRUMB** coat with a garnish of finely chopped shallots, chillies, yellow peppers and capers.\*



Fricassee of wild mushrooms finished with an egg and cream liaison and garnished with tossed sautéed **PARSNIP** batons in honey and cinnamon.

Honey-pickled vegetables with slices of soft goat's cheese, sprinkled with **BRANDY-SOAKED** sultanas and garnished with lime wedges.

Layered aubergine lasagna with grated gruyere, topped with a cream sauce containing **CORIANDER SEEDS**, mild chillies and white wine.

Sweet potato gnocchi formed in the shape of little **DUMPLINGS**, rich in egg yolks, cream and parmesan, glazed and garnished with roasted quarter onions in pesto.

Sheet of puff pastry rolled with ricotta cheese baked in the oven with a egg yolk glaze, cut in slices and served with a white boiled milk **ONION SAUCE SOUBISE**.\*

An hors d'œuvre platter of poached pears filled with **ROQUEFORT** cheese, a pistachio petit bavaois then surrounded by deep-fried squid rings.

Orecchiette (**LITTLE EARS**) paste with hand-rubbed fresh herbs, grated Perorino cheese, olive oil and cultivated rocket au beurre, served in a squash shell.

Pappardelle paste with butter, nutmeg, pine nuts, **MALDON** sea salt, cracked pepper, a little cream and cubed fried butternut squash with a border of wild rocket.

Shallow-fried **RISOTTO CAKE** in breadcrumbs served with sliced mozzarella and sun-dried tomatoes, tossed in a warm pesto dressing.

Ball-shaped potato gnocchi dumplings glazed with a blue stilton cheese sauce



then surrounded with mounts of **CARAMELISED WALNUTS**.

Poached wild mushroom ravioli sautéed in clarified butter, placed on a bed of **FENNEL** puree with a borlotti bean cappuccino.

Tossed salad of mixed leaves in dressing with asparagus points, pickled globe **ARTICHOKES** cut into quarters then surrounded with sliced poached quail's eggs.

Shallow-fried Brie cheese slices in bread crumbs with sautéed **OYSTER MUSHROOMS**, cut into quarters and a sauce boat of red currant and cranberry coulis.

A simple **SORREL** and blue cheese souffle made from a **PANADA** using a thick béchamel with egg yolk, beaten whites and served with a cream sauce.\*

**GARGANELLI**: a home-made **MACARONI** incorporating spinach and herbs, blanched then finished with butter in a pan with sliced globe artichokes and pistachio nuts a la cream.\*

Plain boiled potatoes sliced and surrounded with buckwheat noodles, sliced **SAVOY** cabbage and garlic, fried in sage butter then topped with grated **BITTO** cheese.\*

A **THREE-CHEESE** souffle in individual mini pots of cheddar, stilton and mozzarella laid on a garlic cream base with pastry straws.

Goat's cheese sliced in almond breadcrumbs, shallow-fried, served with a blanched then sautéed endive and garnished with peeled and **PIPED GRAPES** soaked in aged balsamic dressing.

Pot of pressed terrine of brandy-soaked raisins, cream cheese and **SAINT AGNUR** blue cheese with sealed top of melted butter with walnut pieces.

Mushroom casserole containing diced Swede, carrots, turnips, sliced onions, leek and finished with 1 teaspoonful of **MOLASSES**, 2 tsp soy sauce, liquidised tomatoes, fried garlic and thyme.

Poached egg, dried, then wrapped in **FILO PASTRY**, well sealed, flash deep-fried in hot oil and served with freshly-made sauce hollandaise.

Rounds of polenta containing asparagus tips with vinegar-flavoured poached eggs, garnished with black olives and topped with **PERCINO** cheese shavings.

Individual tart of creamed hearts of leek glazed with Dolcette cheese, served warm with a tossed salad of **CHAUD** and rocket salad.

Squares of potato gnocchi served with fans of **SMOKED SCAMORZA** cheese and just-cooked cherry tomatoes,

flavoured with basil in olive oil.

Coarsely-grated beetroot **RISOTTO**, topped with shallow fried goat's cheese in an oatmeal coating, sprinkled with sautéed shallots and parsley.

Roasted **BUTTERNUT**, the flesh mashed and mixed with eggs and semolina flour then poached in milk, covered with a cream sauce and topped with cheese shavings.

An assortment of white and red onion rings deep fried in different batters, rolled in smoked **PAPRIKA** and served with mayonnaise containing chopped capers, rubbed herbs and whipped cream folded in.

Mushroom risotto cake shallow-fried until golden brown, served with a sweet tomato and **CAPER** sauce and skinned grilled egg plant topped with melted soft blue cheese.

Poached globe artichoke filled with diced roasted **RED PEPPER** glazed with mozzarella cheese set in a bed of fine shallots, sautéed and finished in white wine.

Campari and **BLOOD ORANGE** jelly mixed with chopped apricots, served with a side salad of mixed leafs, peeled grapes and fruit segments in a wine dressing.

**PARSNIP** wedges in a rich tomato provencale topped with a baked Gruyere au gratin containing soft brown sugar, double cream, bread crumbs and cracked pepper.

An individual dish containing a base of roasted yellow and red peppers with sliced cooked new potatoes, garlic, asparagus spears and flaked **TOASTED ALMONDS** with a sauceboat of almond mayonnaise.

A tossed salad of green **MANGOES**, papaya, bean shoots and scallions arranged on a banana leaf with a nutmeg dressing containing mint and lime juice.

Pre-poached fennel dried then sautéed in sage butter and placed on a **PEA MASH** base surrounded by buttered young garden pods.

Sage and onion **SEMOLINA** gnocchi glazed with cheese sauce then surrounded with char grilled sweet peppers and courgettes, served with drizzles of walnut pesto.

Grilled thick slices of aubergine cut lengthways with a coating of crushed garlic and pounded **MARJORAM**, ground pepper, lemon juice and sea salt and served with sautéed red onions.

Kitchen-prepared deep-fried thickened crisps presented on a plate with a Guacamole dip of avocado, garlic, **CAYENNE** pepper, tomato, chopped parsley and lemon juice.

Potted creamed and soft stilton cheese with **APRICOT** and pitted olives, topped with clarified butter to preserve and served with warm oatmeal biscuits.

Two slices of granary bread spread with chutney-flavoured butter then filled with grated cheese and chopped red onion, passed through flour, egg and breadcrumbs then shallow-fried and served with a **COLESLAW** salad.

Fricassee of wild mixed **MUSHROOMS** cooked in the oven and finished with a liaison of egg yolks and cream, served with a poached egg sprinkled with tarragon.

Sliced goat's cheese deep-fried in a light egg batter with pureed carrots and turnips, shaped in **QUENELLE** form and drizzled with a warm sage dressing.

Brown flour paste strips poached and served with a cream **CEPE SAUCE** flavoured with coriander then surrounded by alternating coloured rounds of sautéed courgette.

Slices of brie and goat's cheese shallow-fried in a coating of oatmeal and nut coating, served with warm marinated **PROVENCALE** root vegetables flavoured with garlic.

Creamed **DICED LEEK** with chopped and cooked onions, flavoured with mustard then served on buttered toast surrounded by strands of rock and chard lettuce.

Set cold cooked **PARMESAN** polenta cut in wide slices and reheated by grilling, then served to the side a sauce of tomato **PIQUANT** containing black olives, basil and chopped yellow peppers.\*

Fricassee of white vegetables, mainly leek with **SLICED APPLES**, finished in a blue cheese and herbed cream topping and garnished with a large crispy fried crouton, dipped in melted

butter and chopped parsley.

Tossed salad of French **ROQUETTE** with diced sun-dried tomatoes in mustard dressing topped with wedges of deep-fried camembert in a nutty bread crumb coating and accompanied by pear chutney.

Risotto of **RICE** cooked in the oven in vegetable stock, finished with blobs of butter, served with a **NAGE** of wild mushrooms in an aromatic and saffron-flavoured cream sauce.\*

Wafer thin pastry **STRUDEL** stretched and layered with pine kernels and mushrooms, baked in the oven and served with chopped creamed leek and a little port jus.

Pan-fried brie in **GINGER-FLAVOURED** breadcrumbs, layered between a light flat scone with a shaped mashed potato scoop and served with a sherry vinegar sauce.

Slightly melted French camembert cheese laid on curly **ENDIVE** with warm cider and apple compote accompanied by a fan of sliced mango.

Poached **QUAIL'S** eggs placed in pre-cooked pastry cups served with a white onion sauce, flavoured with sage and a good sprinkling of chopped parsley.

Hot baked gruyere **PASTRY PARCEL** with a sauce **CHERMOULA** of olive oil, lemon juice, coriander, cumin, paprika, chilli, chopped parsley and onions.\*

Courgette cut lengthways, the middle removed, mixed with a lentil and rice filling, baked in the oven and set and served on a **MAIZE** sauce.

**PARISENNE** balls of mixed soft melon with black pitted **MORELLO** cherries in a light liquor syrup and served in a frosted open cocktail glass with fresh mint leaves.\*

Triple cheese pastry parcels of French camembert and cranberry, Roquefort and baby leek, peppered **BOURSIN** and spinach, served warm with a light cream sauce.

Individual sweet garlic tartlet with rounds of **SEMOLINA** gnocchi topped in a parmesan glaze and served with a baby lettuce as a side salad.

Assortment of cooked vegetables mixed with mashed potatoes shaped as

cutlets, then shallow-fried and served with a sweet and sour **CHICKPEA** sauce.

Small tubes of poached choux paste gnocchi finished in a semi-sweet cream sauce containing feves, peas and hand-picked wild morel **FUNGUS**.

Individual baked egg and milk quiche mixed with finely-cut shallots, gherkins, capers and fresh **TARRAGON** and glazed with mild cheddar cheese.

**FROLLA** baked pastry pie with a bottom and pastry top, filled with ricotta and **MASCARPONE** cheese, black olives, chopped gherkins, red onions and blanch chard cabbage.\*

Roasted Jerusalem artichokes sliced and layered between homemade biscuits of rye and **SESAME SEED**, served with aged olive oil around the dish.

Caribbean round sweet red pepper cut in half par baked in the oven then filled with a mixture of chopped celery, garlic, onions, chilli with breadcrumb and **PAPRIKA** topping.

Slice of grilled goat's cheese placed on a mixed leaf salad, tossed in mustard dressing with small red onions **BRAISED** in vegetable stock to the side.

Deep fried brie coated in egg, oats and breadcrumb mix and served with a tossed salad of caramelised **PEACHES**, cut endive and rocket in a garlic vinaigrette.

Ricotta cheese **CANNELLONI** baked in the oven with a smooth rich tomato sauce and sprinkled with caramelised Muscat grapes to garnish.

Spicy avocado **GUACAMOLE** dip, heavily-flavoured with lemon, with buttered **WALNUT BREAD** cut into fingers to dip, accompanied by a side plate of tortilla crisps.\*

Folded filo pastry purse with creamed spinach and walnuts, baked in the oven and served with a **FIELD MUSHROOM** sauce, slightly flavoured with sage.

Chilled mixed melon shaped in balls using a **PARISIENNE** cutter, served in a glass coupe, lightly perfumed with spearmint and garnished with crystallised fruit.



Finely-sieved boiled potatoes mixed with salt, pepper and nutmeg, thickened with egg yolk and cream, then shallow-fried as a cake and topped with two poached **DUCK** eggs.

Ravioli of goat's cheese with poached **LEEK HEARTS**, boiled quail egg cut in half, a splash of warm cream, then well-seasoned with coarse sea salt and milled black pepper.

Bed of poached **SALSIFY** in batons and quarter-cut cepes in a cream **SOUBISE** onion sauce, topped with poached eggs and sprinkled with chives.\*

Warm **RATATOUILLE** served in a flat bowl, surrounded around the edges with thin deep fried aubergines with battered red onions placed in the middle.

Pancakes rolled with very thinly cut vegetables **STIR FRIED** and served with a blue stilton and **CHOPPED APRICOT** cream sauce.

Filo pastry basket filled with seasonal leaf salad, oyster mushrooms, strips of salsify, bean shoots and diced mango in a **RASPBERRY** dressing.

Open glass coupe with a layer of tomato, orange juice, coriander and basil-flavoured **JELLY** and topped with small balls of buffalo mozzarella cheese garnish with blanched diced tomatoes.

Half shallow-fried **PURPLE FIGS** in butter with fresh sage, placed on long side slices of goat's cheese with lime juice squeezed over all.

A soft individual morel mushroom mousse light and creamy in consistency, then surrounded by slithers of **GRUYERE** cheese, served with a herbed cream dressing.

Pan-fried mushrooms seasoned with sea salt and cracked pepper holding goats cheese **SPRING ROLLS** with a garnish of char-roasted vegetables.

Rounds of goats cheese brushed with honey, grilled and placed on soft pumpkin bread with shaved **BRAZIL** nuts tossed in garlic-flavoured red chard.

Poached duck eggs placed on a soft-baked brioche bun, served with buttered asparagus **SOLDIERS** to dip

and a pot of brown HP sauce.

Poached quail's egg **NESTING** on a blanched diced tomato in a béchamel **TARTARE** of finely chopped gherkins, shallots, capers, green olives and garden chives.\*

Wafer thin raw beetroot **CARPACCIO** cut on a **MANDOLIN** soaked in lime, balsamic vinegar and light mustard, served with a slice of grilled goat's cheese.\*

Warm Italian yeast-raised **FOCCACCIA**-type bread topped with alternate layers of sliced **BEEF TOMATOES** and buffalo mozzarella flavoured with basil.\*

Mushroom-filled small paste parcels of tortelloni served with roasted **PUMPKIN CUBES**, finished cooking with saffron and coriander and topped with a trickle of cream.

Large ravioli filled with puree of pumpkin and flavoured **AMARETTI** with egg whites and ground almonds, covered with a **MOREL** sauce à la crème and sprinkled with flaked toasted almonds.\*

A mixed melon collection shaped in balls, marinated in wine and **ORANGE SYRUP**, steeped in clusters of elderflowers and decorated with strawberries and pink grapefruit.

Layered goat's cheese terrine with sweet pepper coulis, finely chopped mushrooms and shallots, cooked in wine, set in gelatine and served with a plum **CHUTNEY** and hot buttered toast.

**TEMPURA**: battered vegetable strips deep fried on a short skewer, served with **SWEET CHILLI** sauce to dip and garnished with raw fanned spring onion ends.\*

Rich pizza dough baked with a topping of mozzarella cheese, chopped onions, marjoram, **OREGANO** and a strong tomato sauce with a side dish of soft semolina drizzled with red pimento coulis.

Tummy liner of kidney beans, white cannelloni **BEANS** mixed with fried bacon lardoons and cherry tomatoes, then finished under the grill with melted cheese as taleggio.

Hot spinach and Gruyere individual tart sprinkled with **RUBBED** garden

herbs, served with a curly endive salad tossed in crushed garlic.

Pumpkin and sage individual cream Bavarois encircled with slivers of **MOZZARELLA** cheese with drizzles of balsamic vinegar, topped with spring onion rings to garnish.

Poached duck egg on a mash base surrounded with fresh **RADISHES**, young artichoke, and runner beans, served raw and seasoned with salt a la **CROQUE AU SEL**.\*

Thinish tomato garlic provencale **HOT POT** of **LADIES FINGERS** (okra), organic button mushrooms, draft petit carrots and courgettes, finished with chopped fried herbs in nut-brown butter.\*

Poached duck egg placed in an artichoke bottom, surrounded with a **SYMPHONISE DE PETIT LEGUMES** of courgettes, carrots, turnips, **SWEDES** and asparagus tips, all brushed with herbed cream butter.\*

Asparagus **MILANAISE** of hot poached with shavings of parmesan, sprinkled with melted butter a la crème then topped with a **SPLASHED** fried egg.\*

Open French wood mushrooms cooked by grilling, then filled with creamed spinach and whole peeled pistachio nuts, served with a **BLACKBERRY** and orange relish.

Semolina cooked in milk and cheese, cut into rounds then covered with a rich mushroom and **COGNAC** sauce accompanied by soft herbed rolls.

Broad beans, lentils and spinach casserole surrounded by **PURPLE BROCCOLI** petit heads, topped gently with a thin but holding hollandaise.

Differently-coloured sliced courgettes, half sautéed, finished with **MARSALA** wine then sprinkled with toasted split almonds.

Layered **RED POTATO** rounds incorporating grated blue and English Cheshire cheese, baked in the oven in milk and cream until golden brown.

**APRICOT** stilton croquette deep-fried in golden homemade bread crumbs and accompanied by honey-flavoured beetroot balls.

Mounts of spinach tortellini in a lemon

and cream sauce, garnished with sprigs of parsley and surrounded by petit deep-fried **ONION BHAJI**.

Sizzling egg noodles and thinly cut vegetables rolled in curried powder and served on a **CAST IRON PLATE** with a soft poached duck egg perched on top with an exotic flat mushroom.

Sautéed artichoke slices topped with black slivers of **TRUFFLES**, laid to the side of a grilled wedge of goat's cheese on shredded Chinese lettuce with drizzles of honey dressing.

Warm quarter-cut cooked mushrooms in a sour cream with chopped tarragon and parsley, flavoured with lime and served on hearts of **WEBBS** lettuce.

A lined oblong puff pastry holder with spinach puree topped with asparagus spears, the plate encircled by a **SORREL SAUCE**.

Poached white leek hearts laid on a bed of pounded tomato and red onion puree, surrounded by a mustard sabayon with protruding **CALABRESE** fleurets.

Paste shells and **WOODLAND** sliced mushrooms in a sauce a la crème, finished with a topping of mixed cheese crust browned under the grill.

Poached duck egg placed in an artichoke bottom lined with **WHITE LEEK** sautéed strips and finished with a citrus **NAGE** and a little cream.\*

Open grilled field mushrooms brushed with herbed oil then placed on thick toasted brown bread and butter, garnished with rings of deep-fried onion in **BEER BATTER**.

Cream cheese lightly cohered with shredded beetroot, placed in the middle of a plate, surrounded by skinned and marinated cucumber and served with a watercress and herb sauce with **RYE BISCUITS**.

Poached white leek heads cooked until soft then rolled in wholemeal **PANCAKES** and served covered with a creamy sauce provencale.

Melon saint clement style – of pink melon in silvers returned to the scooped-out shell, served with orange sorbet with **COINTREAU** to taste and sprinkled with toasted almonds.

Risotto of black pudding and leek with

smoked Wensleydale cheese folded in at the last moment and surrounded by **SCRUMPY** sauce.

Puff pastry envelopes filled with mozzarella cheese, creamed spinach and pine kernels, baked and served with a **PINK** peppercorn sauce.

Oblong puff pastry trellis parcel filled and baked with a filling of spinach, potato, chopped **CASHEW** nuts and Italian **TALEGGIO** cheese, served with a puree of minted peas.\*

Salad of grated roasted but firm beetroot mixed with spice and cohered with light but creamy crème **FRAICHE**, sprinkled with soft sautéed dill and garnished with lettuce.

Pre-cooked **RISOTTO** with mozzarella, moulded into balls then deep fried in breadcrumbs, served on a bed of mixed lettuce and accompanied by a cepe cream sauce.

Gouda Dutch cheese and sage stuffed in a whole meal ravioli parcel, placed on an **ONION PUREE** base and served with a merlot red wine jus.

Individual white onion risotto shaped into a dome, bordered with sautéed whole wood mushrooms, topped with a parmesan **FROTH**, peaked with parmesan shavings.

Cold chilled cheese **SOUFFLE** served with a tossed salad of sliced poached quinces, baby cos lettuce broken-down, rocket leaves and a sweet and sour dressing.

Soft cow's cheese ricotta and polenta gnocchi using milk as a base, served with a tomato and basil sauce and a **CHICORY SPEARS** salad with a caper sauce dressing.

A vegetarian cheese **STRAW BASKET** made with potato then deep-fried and filled with char-grilled courgette, aubergines, coloured peppers and dribbles of sun-dried tomato sauce.

Poached ravioli filled with soft goat's cheese flavoured with sage and placed beside a tossed **HERB SALAD** masked with warm walnut dressing.

Oven-baked field mushrooms **SANDWICHED** between cream spinach and garnished with roasted garlic and rounds of buttered brioche.

Large round globe artichoke trimmed

and filled with a **PICKLED TOMATO CONFIT**, topped with goat's cheese to melt, then encircled with saffron butter sauce.\*

Extra-wide egg **PAPPARDELLE** noodles tossed in butter then placed on a creamed **SPINACH BASE** and topped with goats cheese slightly browned under the grill.\*

**PARSNIPS PUFFS** of puff pastry envelope filled with creamed parsnips, sultanas and sliced mushrooms, baked until golden brown and served with a white onion sauce.



Good local variety of mushrooms cooked as a **FRICASSEE** and finished with a **LIAISON** of egg yolks and cream to thicken.\*

100 year-old preserved **CHINESE EGGS**, prepared English style by slowly simmering overnight in a stock pot then peeling after two days to give an aged effect and served with spicy sauces.

Mashed butter nut **SQUASH** and feta cheese dip surrounded by piles of corn and parsnips deep-fried crisps.

Far East salad of diced papaya, banana, avocado, fresh coco nut and lime, all folded in creamy warm muesli and served on a **BANANA LEAF** with a raspberry vinaigrette.

Thick blanched jumbo asparagus wrapped in puff pastry then baked in the oven and served with a **NOILLY PRAT** and chive sauce.

**AUBERGINES** peeled and sliced length-ways, then slowly grilled, topped with mozzarella then a thin layer of creamy polenta and glazed and sprinkled with paprika.

Glamorgan **SAUSAGES** made with a filling of Caerphilly cheese and fresh chopped herbs, gently sautéed and served with deep-fried parsnips and a light onion sauce.

Goat's cheese marked with a hot poker

then quickly singed on the griddle, topped with pickled walnuts and served with a savoury tartlet filled with sliced caramelised **APPLES**.

Caribbean **PAPAYA** cooked in salted boiling water (like marrow), served with a cheese sauce and glazed with buttered brown breadcrumbs.

Flat but thick potato pancake containing peas, shallots and chopped



blanched spinach brown in oil, served with deep **FRIED LEEK** and a piquant tomato sauce.

Black beans, red onions, garlic, squeezed spinach, eggs, a teaspoon of oyster and soy sauce, all rolled in Chinese leaves, steamed and served with a **PLUM** sauce.

Small dumpling **GNOCCHI** balls made with choux paste, served in a cream sauce with citrus peel, cinnamon, sultanas, salt, sugar, smoked ricotta cheese and melted butter.\*

Pastry of strong flour, whole eggs and butter, rolled into parcels and filled with ricotta and mozzarella cheese, then fried in oil and served with warm **HONEY SAUCE**.

Layered green vegetarian lasagna in white sauce with a filling of walnuts, sultanas, **DRIED CHOPPED FIGS**, sliced blanched apples and poppy seeds and glazed au gratin to finish.

Poached pears in mulled wine placed on a bed of creamed baby leek then coated on serving with a thin but rich **ROQUEFORT** sauce.

Individual dish of **BROAD BEANS** a la crème topped with bouquets of cut sautéed artichokes, thin logs of celery, salsify, fennel and a blob of pounded **AIOLI**. \*

Small puff pastry **TARTLETS** of goat's cheese garnished with black olives, thin

strips of anchovies accompanied by a side dish of sliced blanched tomatoes soaked in olive oil with basil.

Classic Italian Arborio risotto rice baked in the oven with vegetable stock, finished with forest mushrooms and asparagus and served with a **SAGE CREAM** and topped with parmesan crisps.

Five-bean salad of chickpeas, **BORTLOTTI** beans, black-eyed kidney beans and broad beans, all tossed in pumpkin and sunflower seeds with a white wine vinaigrette.

Cheese **BLINTZES** of turnover pancakes filled with cheese and lightly sweet cream, shallow-fried in butter then sprinkled with cinnamon and served with **SOUR CREAM**.\*

Shallow-fried mixed slithers of nuts - walnuts, pecan, almonds and hazelnuts, then mixed with **PORRIDGE** and shaped like cutlets served with a smooth, sharp tomato sauce containing sliced kiwi fruit.

A warm bowl of creamed semolina flavoured with nutmeg, topped with a layer of short cut charred **FRIED ONIONS** with a sprinkling of malt wine vinegar.

Deep-fried asparagus that has been passed through flour, egg, and breadcrumbs then topped with sieved egg and parmesan in **NUT BROWN** butter with lemon juice.

Sweet and sour salad of **AUBERGINES**, garlic, onions, capers, white wine, pitted green olives, sugar, chopped skinned tomatoes and celery sticks all cooked together and chilled.

Sautéed aubergine slices sandwiching a filling of cooked onions, sliced blanched tomatoes, cheese and fresh basil, then top-glazed with **BUTTERED BREADCRUMBS** and a cordon of tomato sauce.

Broad beans, garden peas, sliced artichokes and onions cooked with **SLICED POTATOES** in the oven, covered with milk and finished with a cheese glaze.

Baked **PITHIVIER** puff pastry turnover containing almond paste with goat's cheese cooked with a paprika egg glaze and served with an **CORIANDER BUTTER** sauce.\*



Buttered fine **SPAGHETTI STRANDS** covered with peeled and deep-fried aubergine slices, surrounded with a cordon of tomato sauce and blobs of ricotta cheese.

Sliced skinned avocado topped with grilled goat's cheese, surrounded with drizzles of warm pureed **CHUTNEY** of apple and walnut in pouring form.

Peeled thin asparagus cooked from raw in butter in a covered **SKILLET** and finished with olive oil with sea salt and hand-broken basil.

Charred asparagus tips placed in a warm globe **ARTICHOKE** bottom then topped with a creamy hollandaise sauce and squeezed on top with lime juice.

Breaded heart-shaped shallow-fried mashed **POTATO** mixed with batons of white asparagus and red onions chunks, served with a puree of mangoes.

Cheese **GALETTE** made as a thick round buck wheat pancake, well-filled with cheese with the dish surrounded with segments of orange, **PINK** and white grapefruit.\*

Grated **STILTON** and mashed potato **CROQUETTES** mixed with egg yolk, passed through flour, egg wash and breadcrumbs, deep-fried and served with a rich tomato sauce containing lime juice and finely-chopped onions.\*

Ravioli parcel filled with chopped spinach and **APRICOTS**, poached then laid on a celeriac puree, drizzled with parsley oil and a cordon of cream.

Parboiled asparagus sprinkled with grated **PARMESAN** and melted butter then placed under the grill until cooked and the cheese is melted.

Stuffed deep-fried samosa with fresh garden peas and sliced wood ceps set on a creamed **CELERIAC PUREE** and served with a warm balsamic syrup.

Warm-glazed red onion tart finished with a slice of goat's cheese to melt under the grill and served with a homemade spicy **TOMATO RELISH**.

Creamed highly-prized **FUNGUS MOREL** laid as a foundation to support two poached plover's eggs and garnished with slices of truffle.\*

Creamed leek and diced potato placed in a round shallow tartlet topped with poached **QUAIL'S** eggs and garnished with pickled walnuts.

Puff pastry base spread with a Roquefort cheese sauce, layered with red onion chunks, apricots, quarter-cut mushrooms and **ASPARAGUS** tips then baked open.

Braised whole Belgian chicory in rich vegetable stock, sautéed flat mushrooms with the stems removed and filled with a sauce of pureed **JERUSALEM** artichokes.

Spinach-flavoured noodles finished a la crème, topped with thick sliced seared beef tomatoes, sprinkled with rubbed sage and topped with **HARD CHEESE** shaving.

Creamed omelette flipped over a filling of sautéed asparagus and **WILD MUSHROOMS**, garnished with deep-fried potatoes **DAUPHINE** of mash and choux paste mixed.\*

Fanned sliced and peeled avocado soaked in lime juice and surrounded with baton of **OYSTER** plant deep fried in beer batter and served with orange-flavoured mayonnaise.

**CELERIAC** and courgette individual tart made with brown flour accompanied by a side mount of mash potatoes topped with a poached egg and tomato sauce ribbons on the egg.

Stuffed red peppers with garlic, baby plum tomatoes, sea salt, red wine vinegar, crumbled goat's cheese to melt with **SOFT BREAD CRUMBS** mixed with basil leaves.

Aubergine cut lengthways part-cooked by grilling then filled with soft goat's cheese, sun dried tomatoes, basil leaves, chopped **FRESH MINT** and bound with a little béchamel.

An open **RAVIOLI** filled with chopped wild mushrooms, artichokes and courgettes then topped with a garlic **NAGE** and parmesan shavings.\*

Tagatelli cooked and served in a parsley cream sauce topped with shavings of aged parmesan and surrounded with **CHANTERELLES** cut in slices and sautéed.

Sliced ripe pear with grated **FENNEL** and wild rocket salad, sprinkled with extra virgin olive oil, topped with

parmesan cheese and flavoured with nutmeg.

Stuffed vine leaves with a filling of risotto rice cooked in vegetable stock, pine nuts, onions, chopped mint, dill, fennel **FRONDS** and oregano and served with lemon wedges and yoghurt **DOLMADES**.\*

Grated **SWISS POTATO** and aubergine rosti cake served with braised green lentils in a red vinegar and thyme jus.

Gateaux of flat mushrooms, blanched leaf spinach, **ROASTED** peppers, topped with melted mozzarella and served with a sun-dried tomato sauce.

Wild open mushrooms filled with mashed cauliflower and broccoli, topped with an almond and stilton rarebit and surrounded by a white bean sauce flavoured with **MADEIRA**.

Charred Mediterranean vegetables on a skewer laid on a log of herbed **COUSCOUS** with a warm balsamic dressing and deep-fried sage.

Baked puff pastry with a golden glaze finished with melted goat's cheese and drizzles of red pepper essence with marinated **HEARTS OF PALM** to garnish.

Very small cooked beetroot rolled in butter with sesame seeds and served as a garnish to grilled goat's cheese with **WATERCRESS** tossed in a sauce of honeyed vinaigrette.

A puff pastry **PITHIVIER**, round in shape, filled with young sautéed spinach, **RED ONIONS** and mushrooms baked in the oven, served with sage cream and salsified in black butter.\*

Individual watercress mousse with drizzles of **PEAR** dressing, served with spicy **POPPADUMS** and a mint yoghurt dip\*

Deep-fried button mushrooms with an egg coating containing breadcrumbs chopped parsley, peppers and cheese and served in a bed of lettuce with a pot of **HERBED** mayonnaise.

Baked red onion and chive flan topped with **MELTED SHARP**-flavoured Cheshire cheese and served with a mixed leaf salad and tarragon dressing.

Poached goat's cheese, cherry tomato

and basil ravioli on a **WILTED** rocket salad with a warm red pepper coulis and fingers of warm white finger rolls.

**TERRINE LOAF** of coarsely-cut baby leeks and wild mushrooms cut in slices and garnished with red lettuce and served with a sweet and sour vinaigrette.

Small round baked leek and Roquefort tartlets with a glazed **WALNUT CRUST** and warm garlic cream dressing.

Mixed leaf tossed salad in **BALSAMIC** vinegar with red onion rings sliced fennel, sautéed au dente with a puff pastry baked slice topped with sea salt.

Warm cheese profiteroles filled with mushroom duxelles a la crème and served as a mini-pyramid with a cordon of **MADEIRA** sauce.

The **3 Cs** of vegetarian quiche: wedges of Calabrese, celeriac and courgette baked in oven and topped with melted saint Agnur cheese with a light French dressing.

Oven-baked mixed wild mushroom risotto with a salad of mixed red lettuces, herbs and **PARMESAN CRISP**, tossed in a mustard dressing.

Whole zucchini stuffed with ricotta cheese, capers and chopped black olives baked in the oven and glazed just before serving with **BEURRE FONDUE**.

Lightly-baked spongy **YEAST** dough muffins with poached eggs, covered sparingly with an avocado hollandaise.

Warm button mushroom salad with a poached egg on brioche and sage-flavoured potato **CROQUETTES** to garnish.

Rolled herbed pancake stuffed with rice and **DIJON** mustard-flavoured braised cabbage topped with white and green char-grilled asparagus.

Fresh figs in port wine syrup with a slice of **BLUE VEIN** Wensleydale cow's milk cheese slightly melted on to oatmeal biscuits.

Ravioli of **GORGONZOLA** with a thin cheese cream sauce and bouquets of red onion and cucumber relish.

Skinned aubergines and courgettes cut into mouth-sized dice with tomatoes, in

a **RICH STEW** and served with a mound of warm couscous.

Pastry **MILLE-FEUILLE** of wild mushrooms, courgettes and aubergine and served with poached egg on a bed of onion **SOUBISE** à la crème.\*

**FRICASSEE** of wild mushrooms topped with watercress bunches and **SPINACH PUREE**, shaped in quenelle form.\*

American **PUMPKIN** semolina gnocchi with coriander flavour and glazed with a mixture of egg yolks and double cream and sprinkled with parmesan.

Braised Belgian chicory in orange juice surrounded by glazed **SMALL ONION** and served with lime-flavoured hollandaise sauce.



Rocket, baby spinach and forest mushroom salad mixed together and surrounded by a **PESTOS FRENZY** of grated chilli, beetroot and onion.\*

Hot red sautéed onion slices, skinned aubergine chunks, cumin and garlic presented in an **OPEN BOWL** and served with a sauceboat of nutmeg flavoured yogurt.

Skillet of thinly-sliced potatoes with garlic cooked in the oven slowly with butter and **GARDEN HERBS** then topped with lightly-fried splashed eggs.

Chopped vegetable chilli cakes pan-fried with an **OATMEAL** and breadcrumb coating, surrounded by crisp cos lettuce with a dribble of grain mustard dressing.

Melted mozzarella on globe artichokes

bottoms with roasted plum tomatoes topped with **FRESH BASIL** and a little truffle oil.

Pickled grapes in fennel seed, allspice, Riesling, sugar and **CHILLI VINEGAR**, served with deep fried camembert wedges in bread crumbs.

Homemade baked **CROUSTADE** of bread crumbs, **GROUND ALMONDS**, chopped garlic, eggs and butter served with a topping of sautéed wild mushrooms and a scoop of crème fraîche.\*

Layered potato **RINGS** with leek and celery cooked in the oven with vegetable stock Boulangere-style and topped with melted Gruyere cheese.

Roasted mushrooms arranged on toasted buttered granary bread with **FRUITY** Italian cheese Taleggio, slightly melted and with a sprinkling of sage.

Grilled aubergine halves moistened with **SHALLOT** dressing and topped with buffalo mozzarella to melt, onion chutney to be offered.

Wild mushroom polenta in an earthenware dish, glazed with egg yolks, double cream and shaved parmesan and flavoured with **NUTMEG**.

Warm baby **VEGETABLES** cooked **A LA GRECQUE** served with a lemon and nut brown butter sauce and soft white bread to dip.\*

Goat's cheese rounds glazed with a semolina crust and roasted red pepper, filled with orange-flavoured **BLACK COUSCOUS**.

Lightly-fried **CAULIFLOWER** cohered in whipped egg whites, glazed and served with an onion and tomato sauce.

Lightly-sautéed spinach leaves in butter with a quenelle-shaped creamed mousseline of orange-flavoured puree of **FRESH CARROTS**.

Red onion and sliced **BEETROOT** sautéed in butter then marinated in balsamic vinegar and served with a warm cream.

Lightly poached carrots, turnips, Savoy cabbage and **BROAD BEANS** in a sesame seed dressing sprinkled with fried couscous.

Savoury shaped baked **SWANS** in cheese puff pastry nesting on a bed of sliced avocado in a sharp mustard dressing.

Buttered asparagus, sweet peas and salsify baked in a puff pastry cushion egg glazed and served with a strong **HORSE RADISH** cream sauce.

Red steamed Peruvian asparagus heads with **PERNOD**-flavoured beurre fondue served with soft white finger rolls cut in rounds.

Soft fanned avocado with the Lebanese classic garnish **TABBOULEH** surrounded by finely cut **CRUDITÉS** of vegetables.\*

Honey pickled vegetables with slices of goat's cheese shallow-fried in white fluffy breadcrumbs and served with brandy-soaked **SULTANA CLUSTERS**.

Goat's cheese rounds glazed with a semolina crust and presented in a baked **RED PEPPER**, half filled with black couscous.

Deep-fried courgette **FRITTERS** in a

rich egg and beer batter, presented on a bed of lettuce cut chiffonnade with a garlic and shallot sauce.

Grilled marked vegetarian **OMELETTE** filled with sautéed mixed open field mushrooms, served with a creamed onion Sauce **SOUBISE**.\*

Deep fried morsels of brie in flour, egg and golden breadcrumbs placed on a bed of shredded iceberg and served with crushed **CRANBERRIES** in a smooth jelly.

Poached plover's eggs on toasted buttered **SCONES**, served with a salad of chopped parsley, basil, garlic, gherkin, shallots, breadcrumbs and capers tossed in rocket and curly endive.

Slice of warm goat's cheese with chopped **PINOT NOIR** jelly and a tossed side salad of chopped spring onions, white radish halves and walnuts in a balsamic dressing.

A base of light avocado mousse with a decoration of vegetable mounts cooked au dente as courgettes, salsify, celery and fennel **DRIZZLED** with creamed vinaigrette.

Paste tortellini filled with goat's cheese poached and finished in a cream sauce, served with sautéed **SPICY** couscous with roasted vegetables.

Grilled flat field mushroom finished au gratin with **CHESHIRE** cheese, surrounded on the plate with sautéed batons of spring onions with mixed herbs.

Individual filo pastry tart of wild sliced mushrooms and leek accompanied by deep-fried **PARSNIP CHIPS**, cauliflower florets and aubergine slices.

Ravioli filled with a puree of smooth **GARDEN PEAS** placed in a wine tomato sauce then sprinkled heavily with chopped sautéed mushrooms and paprika pepper.

Vegetarian potato cake mixed with asparagus and broccoli, shallow-fried in a herbed butter and served with a **DEVILLED** sweet red pepper sauce.

Baked open field mushrooms with a cream cheese filling then glazed until golden brown with a **GARLIC CRUMBLE** and served with a sweet corn relish.





Barley risotto cooked with leek and finished with grated stilton topped with poached duck eggs and served with a thin **CHIVE** crème fraîche.

Large rounds of potatoes with blue cheese and red onions, assembled as a gateaux and surrounded by a thin sweet vegetable **CHUTNEY**.

**WARM PITTA** bread pouches filled with a sautéed mixture of thinly-sliced peppers, onions, garlic, aubergine, courgette and mint leaves with vinegar and sugar to taste.

Italian vegetable stew baked from scratch with peppers, aubergines, grated dry bread, red tomatoes, onions, oregano, chopped parsley, olive oil and glazed and finished with **LEW'S** cheese **PECORINO**.\*

Grated stilton and puree of fennel mousse shaped individually with a border of hand-picked quality lettuce and a homemade onion **MARMALADE**.

A vegetarian sausage of celeriac, roasted shallots and mixed button mushrooms sitting on a bed of **CRUSHED POTATOES** with a tomato sauce.

Individual tomato and rice **TIMBALE** with a garnish of broad bean puree and roasted cloves of garlic and a side dish of ratatouille.

Almond coated brie slices, shallow-fried in butter with sage, placed on a bed of blanched tomatoes, soaked in dressing and served with a **GOOSEBERRY** coulis.

Panache of blanched then deep-fried vegetables in saffron-flavoured batter, arranged on a plate in bundles topped with slices of **GINGER BUTTER**.

Blanched spinach parcels filled with **MASCARPONE** cheese and chives, reheated gently in the oven and surrounded by tomato and basil dressing.

Hollowed-out marrow stuffed with chopped onion and mushroom stuffing then baked in the oven and served with a white wine and light **MUSTARD** sauce.

Just cooked yellow and green courgettes cut into spaghetti lengths, mixed with **SUN DRIED** tomatoes and shallots and placed in a heap on a

serving plate with heavy drizzles of herbed vinaigrette.

Sliced soft avocado wrapped in sheets of purple Japanese **SEAWEED**, **NORI**, served with a sage-flavoured dressing containing diced blanched tomatoes and shallots.\*

Rollled strudel pastry with layers of pine kernels nuts and mushrooms, baked in the oven and served with **CREAMED LEEK** and a side pot of port jus.

Fairly thick slice of almond bread spread with orange and **WALNUT CHUTNEY** then glazed with a soft goat's cheese **RAREBIT**, heavily flavoured with Worcester sauce.\*

Chicory leaves filled with Spanish **CABRALES**, a strong blue vein streaked cow's milk cheese, smooth in texture, and garnished with crushed walnuts.

Poached duck eggs placed on a nest of potato puree, surrounded by a leek cream sauce with a good sprinkling of **CAERPHILLY** grated cheese.

**CONCOCTION** of cepes, flat and button mushrooms sautéed with crushed garlic, finely-cut shallots spread on fried brown bread with a cordon of cream sauce circling the dish.

Layered gateaux of cooked and very thinly-sliced potatoes, open mushrooms and **BUTTERNUT** squash, finished au gratin with bread crumbs and served with a artichoke sabayon.

Crinkly red stems of **SWISS CHARD** and goat's cheese tart, served warm with cooked beetroot in vinaigrette and sour cream as a side dish.

Fried couscous topped with finely-chopped peppers, red mild chilli and mint leaves with a small portion of shallow-fried **CAMEMBERT** and brie in an egg and oatmeal coating.

Poached asparagus cooked **AU DENTE**, sautéed red onions, diced **SWEET** cooked potatoes and fried crouton salad served with pots of sour cream and chive dressing.\*

Oven-proof individual plate of thin-sliced potatoes cooked in vegetable stock with julienne of onions and leek, then finished with melted **SMOKED DUTCH** cheese.

Grated **SWEET POTATO** and celeriac Rosti cooked until golden then topped with marked and grilled goat's cheese, surrounded by a yellow pepper sauce.

Garlic flavoured assorted mushroom brochette cooked on the grill then placed on a log of **WET CHEESE** risotto with a little mushroom jus around the rice.

**CONFIT** of roasted **PRESERVED** vegetables such as fennel, peppers, aubergines, tomato and pesto sauce, sandwiched between layers of thinly-sliced potatoes cooked in the oven with butter.\*

Roasted large flat mushroom filled and glazed with a leek **CRUMBLE** and served with strips of melted blue cheese.

Just-blanchd diced pumpkin wrapped in **KALE** cabbage placed in pastry, enclosed and baked until brown and served with a sweet corn cream sauce.

Young poached **VIOLET** artichokes filled with pine nuts and cashews and served with a vinaigrette containing chopped garlic and soft pitted olives.

Toasted and buttered **FICELLE** bread with a topping of **SCRAMBLED** egg a la **PIPERADE** incorporating a mixture of tomatoes, peppers, garlic, chopped herbs and cooked in duck fat.\*

North African split fresh figs peaked with a slice of warm grilled goat's cheese, surrounded with seaweed, **CURLY ENDIVE** and fennel, tossed in a light piquant dressing flavoured with lime.

Layers of coloured lentils, apricots and red pepper terrine with warm garlic bread spread with a **POUNDED TAPENADE** of capers, gherkins, black olives, lemon and olive oil.\*

A compote of mixed chopped nuts encased in blanched spinach leaves, rolled with the ends tucked in, coated with a green **PEPPER** sauce with a little cream flavoured with brandy.

A batter of flour, olive oil, egg whites, parmesan, **CRACKED** pepper and warm water to mix with floured sliced courgettes passed through the mixture then deep-fried and served on dish paper with a pot of chilli dip.

Split and buttered toasted **MUFFINS**

served as an accompaniment to a baked egg with a topping of melted Lancashire cheese, flavoured with Worcester sauce.

Sloppy avocado mousse surrounded by root vegetable batons, flowered spring onions and **WHITE RADISHES** to dip together with dill baked biscuits.

Cantaloupe melon scooped out in balls, bound with a **LIGHTLY-CURRIED** cream mayonnaise, returned to the shell and garnished with colourful lettuce leaves.

A sweet potato mash set on the plate as a flat base covered with tomato sauce ribbons and completed with slightly-melted **CHESHIRE** cheese.

Pointed **SWEET RED** pepper packed with rice, chopped cashew nuts and beans in three different colours, then baked in the oven and served with a dill cream sauce.

Deep-fried spinach and creamy polenta **FRITTERS** in a light batter, served on a lettuce bed with drizzles of mixed coloured pepper pesto.

Ricotta ravioli poached and served in a cream sauce with a garnish of broccoli heads topped with a smidgen of sautéed **CHILLIES**, black chopped olives and chopped capers.

Deep-fried sliced courgette in batter with slices of Italian **BUFFALO** mozzarella, drizzled with olive oil and buttered corn on the cob.

Globe artichokes marinated overnight in a light vinaigrette then presented on a bed of wild mixed lettuce with **SUGAR SNAP** peas placed in the middle of the artichoke.

Mille feuille of extra-thin sautéed sweet potatoes, skinned aubergines, red onions, courgettes, finished with a crusted melted goats cheese and a pinch of **RUBBED SAGE**.

Whole red onion cooked in the oven until tender, placed on an open-grilled field mushroom with a warm tomato dressing and garnished with shredded **BEETROOT**.

Wild flat open mushrooms filled with mashed cauliflower and broccoli, topped with an almond and stilton rarebit and surrounded with white beans in a **MADEIRA** sauce.

A risotto of mixed button mushrooms surrounded by sautéed **SHIITAKE** with a truffle sabayon topping and drizzles of port reduction over the rice.

Baton cut and charred cooked **MEDITERRANEAN** vegetables placed on a bed of herbed couscous and served with a balsamic reduction.

Gateau **TOWER** of thinly-sliced cooked woodland mushrooms in red wine with finely chopped red shallots and served with a beurre blanc (see recipe).

Vegetable moussaka encased in aubergine skins, set in a **PUDDING** mould, turned out on serving, garnished with deep-fried sage and a rocket lettuce side salad with a sharp dressing.

Wafer thin strudel pastry with layers of ratatouille and goat's cheese baked in the oven until golden brown and served with a red pepper **ESSENCE**.

Light and creamy cold blue cheese **MOUSSE** served with deep-fried celeriac crisps around it and with a concentrated syrupy celery fumet.

Tall tower of flat mushrooms, **BUTTERED NUTMEG**-flavoured spinach, sheets of roasted red pepper, topped with melted mozzarella and circled with sun-dried tomato sauce.

Blanched fettucino sautéed with sliced button mushrooms, **SWEET GARLIC** and chopped red pimentos, then finished with thyme and cream.

Mushroom medley of mixed wild mushrooms sautéed together in crushed garlic butter then gratinated under the salamander with **BREAD CRUMBS**.

Soft noodles tossed in butter with ceps, asparagus **TIPS** finished with a tarragon cream and garnished with semolina cut and build **PONT NEUF**.\*

Baked aubergine halves, the flesh scooped out and returned with **SAFFRON**, cream onions and rice, reheated and topped with melted mozzarella cheese.

Poached quail's eggs surrounded by shredded raw beetroot and **ROCKET** leaves, topped with balsamic dressing and sprinkled with parmesan shavings.

Thick slices of layered part-cooked

potatoes, finished in the oven with goat's cheese mixed with **CAPERS** and chopped mushrooms and served with a little nut brown butter and a spoonful of tomato vinaigrette.

Rice flour and semolina pancakes fried in oil and butter, filled and rolled with chopped, almost puree, **SPICY** vegetables and served with hot warm and flavoured chutney.

Cooked lentils mixed with gram flour, **TURMERIC**, powdered cumin and coriander leaves, cohered with eggs, made into balls, deep-fried and served with a yoghurt dip.

Aspic-decorated avocado mousse served in a coupe surrounded with globe artichoke **LEAVES** and served with a Spanish **GAZPACHO** sauce.\*

Aubergine mousse of halves baked until soft, the flesh removed, soaked in milk and pureed, mixed with **WHIPPED CREAM**, held firm with béchamel and cooked shallots and garlic added and returned to the shell to serve.

An hors d'œuvre bowl lined with asparagus spears then filled with fried couscous topped with **CHAR-GRILLED** vegetables.

Tandoori fruit and vegetable kebab of tangy pineapple, **GUAVA**, star fruit and sweet potatoes with a garnish of fried banana crisps.

Spinach stuffed tortellini in a light tomato sauce containing **SPLIT FEVES** with grated Emmental cheese melted on top just on serving.

Creamed gnocchi with a potato base served with **PUMPKIN** juice a la crème with shallots and sliced open mushrooms, sprinkled with soft green peppercorns.

Curried coconut potato wedges presented around the rim of a plate with a pot chilled natural **YOGHURT** and red onion chutney.

Hot hors d'œuvre of pastry pillows cooked with **APPLE PUREE**, grated stilton, thyme and nutmeg flavouring, served with a calvados cream sauce.

Plate of hot steamed white asparagus served with a **RED ONION CHUTNEY** and sliced beetroot in balsamic dressing with finely-chopped shallots.

Goat's cheese fried in a coating of sesame and **POPPY SEED** mixed with breadcrumbs and nuts, placed on a rocket salad with an apricot chutney and trickles of balsamic vinaigrette.

Chickpea, feve beans, **DICED ONIONS** and sesame seeds blended with **CHOUX PASTE**, shaped into balls and deep-fried and served with garlic sauce.\*

Crushed chick pea and **POTATO FRITTERS** presented on a char-grilled bed of vegetables with sage oil and a pot of soured cream mixed with chives.

Shelled and boiled quail's eggs cooked a la minute, laid on a chicory **CHIFFONADE** surrounded with aubergine crisps and served with chunks of asparagus with a mustard dressing.

Capsicum and sage **RISOTTO CAKE** moulded together then shallow-fried in nut brown butter, served with aubergine pickles and lambs lettuce tossed with garlic dressing.

Herb and Wensleydale croquette of thick cheese sauce with milk-soaked breadcrumbs, **CHOUX PASTE**, chopped parsley mustard then deep-fried in hot fat.

King **TRUMPET** mushroom cooked **A LA GREQUE**, served warm with well-cleaned, floured and deep-fried **LAVER** seaweed sprinkled with paprika.\*

Grilled slices of goat's cheese served with Muscat **RAISINS** in a beetroot dressing and served with warm walnut bread chunks.

Mascarpone and goat's cheese in spinach tortellini surrounded with white bean cassoulet and blanched curly **KALE TOPS**.

Pasteurised cow's milk mozzarella cheese bites on a bed of onions, capers and **SILVER SKIN** small onions in a strong garlic dressing accompanied by broad beans.

Rarebit using grated **LANCASHIRE** cheese spread and toasted under the grill on walnut bread and served with a rocket lettuce salad.

Tomato pudding: layered mixed tomatoes in sliced bread with chopped, pureed plum and blanched tomatoes pressed down with virgin oil, heavily-

**PEPPERED** and served with a sherry vinaigrette.

Buttered hot asparagus tips dipped in fine bread crumbs then dressed in grated **BOILED EGGS**, fried in brown butter then sprinkled with chopped parsley.

Lightly-whipped yoghurt and **GUARK** set en gelee, placed on a bed of chopped parsley in thick dressing, sprinkled with almond and orange segments marinated in **ORANGE LIQUOR**.\*

Bed of young spinach leaves holding a salad of braised **FENNEL HEARTS**, artichoke quarters and thin slices of red onion rings tossed in a mustard and dill dressing.

Individually-baked **BRECON** blue and apricot quiche served with a warm raspberry and mustard seed jus and accompanied by radicchio salad.

**MENAGE A TROIS**: three hot cheese pastry **PARCELS** of camembert, cranberry, Roquefort, spinach, Boursin and herbs served with a fresh gooseberry relish.\*

Different types of peeled sweet and sliced **MELON** laid in alternate fans and accompanied by a smooth cucumber coulis.

Shallow-fried brie wedge with a chopped nut and breadcrumb coating, placed on an iceberg bed and served with a mixed **PIMENTO CHUTNEY**.

Sweet and sour sauce with blanched then roasted quartered **POTATO WEDGES** with deep-fried aubergines cooked in a light batter.

**TIAN** of blanched and sliced pumpkin and **PARSNIPS** in layers with red onion in an individual shallow dish then finished in the oven au gratin with a cheese sauce.\*

Poached baby artichokes filled with **LAVENDER-SCENTED** sliced mushrooms encircled by a cordon of mango puree sauce sprinkled with chopped parsley.

Grilled giant field mushroom filled with small diced sauteed herbed cauliflower and **BROCCOLI** then finished with a **WELSH RAREBIT** glaze.\*

Marinated thickly-sliced rounds of



**CELERIAC**, grilled and served with a milk and onion-flavoured sauce, containing broad beans and tops of asparagus heads.

Sliced mild goat's cheese sauteed in a crumbed coating containing chopped hazelnuts and served on a nest of buttered thin **CHINESE** noodles.

Sliced orange-coloured sweet melon in a bowl, marinated overnight in a light berry and white wine **PEACH SYRUP**.

Deep-fried brie wedges coated in egg then fresh breadcrumbs and served with a hollowed-out whole lemon filled with sauteed **DICED FENNEL** and celery flavoured with **CITRONELLA**.\*

English **SPRUE**: thin asparagus poached gently and served with a light **WATERCRESS CREAM** sauce and sprinkled with grated hard boiled eggs.\*

**COEUR ET CRÈME**: soft cow's milk cheese shaped in a **HEART**, served with warm oatmeal biscuits and garnished with asparagus tips in aspic.\*

Fresh spinach paste shells in a multi-coloured capsicum sauce with wild

Wholemeal walnut scones cut in half, spread liberally with fromage frais then topped and garnished with **COMPOTES** of gooseberry and blackcurrants and small drizzles of honey.

Plate of young vegetables cut in thin rounds, stir-fried with a soy ginger then topped and garnished with flavoured **CROUTONS**.

Vegetarian cake of mash potato mixed with diced onion, pepper, courgettes and mashed **GREEN BANANA** sauteed and served with a Creole sauce containing zest of orange and lemon.

Goat's cheese **PANNA COTTA** made with double cream, milk-bay leaf flavoured, ground pepper and set with leaf gelatine surrounded by red lettuce.

Slightly-melted goat's cheese on crisp toasted **FRENCH** stick topped with red onion chutney and with a boarder of vinegar-soaked cucumber.

Mint risotto turned out from a mould, encircled with a creamed **PEASE** pudding and topped with a poached egg cooked in vinegar water.

Egg poached in vinegar-flavoured



mushrooms and **PISTACHIO** nuts, decorated around the plate with thinly-sliced apricots.

Avocado pear fanned with a shaving of parmesan cheese, chopped sun-dried tomatoes, dashed with quality olive oil and served with **WARM CARROT** and herb bread.

water, dried then placed on a fried bread croute and covered with a cream sauce containing sweet **CORN NIPS** and chopped parsley.

Soft **GREEN NOODLE** blanched then finished in a cream sauce with sliced mushrooms and grated parmesan, flavoured with the herb **MIZUNA** and

chopped parsley.\*

Casserole mixed beans in a vegetable and **LENTIL** provencale, finished with thick set sour cream and chopped spring onions.

**CROUSTADE** of a deep-fried hollowed-out piece of bread filled with melted goat's cheese, topped with **ORANGE PIPPIN** segments then brushed with butter.\*

Bubble and squeak cake fried golden brown, served with a poached duck egg and points of asparagus **CLUTTERED** to the side and brushed with butter.

Fennel risotto cooked and served with parmesan, **DILL SPRIGS**, dry white wine, vegetable stock, red onions, pepper mill and knobs of butter on serving and garnished with braised button onions.

Baked squash wedges hollowed out and filled with a stuffing of warm ricotta **COW'S MILK** cheese and served with a cream sage sauce.

Courgettes, peppers, egg plant and red onions cooked in a garlic tomato Provencale then lightly glazed under the grill with an egg yolk and double **CREAM LIAISON**.

Smoked Cheshire cheese coated in breadcrumbs then deep fried and served with iceberg hearts and **APRICOTS** tossed in a mayonnaise dressing.

Starter of individual red onion and goat's cheese tart served warm with sweet pickled **COURGETTES**, drizzled with a lime and ginger dressing.

Open ravioli pasta slice filled with a root vegetable puree, including garlic and red onion, surrounded by a heavy green **PEPPERED** cream jus.

Saffron bulgur wheat pilaf baked in the oven and served with honey glazed **QUINCE** and pastry boats filled with warm fromage frais, topped with spinach puree.

Pouligny Saint Pierre **BRULEE** of goat's cheese re-heated by baking in the oven with egg yolks and double flavoured with nutmeg.

Individual baked goat's cheese tart flavoured with rubbed tarragon herbs and served with a side dish of

**BUTTERNUT SQUASH** and red onions sauteed together.

Tripled-layered vegetable mousse of asparagus flavoured with **SHERRY**, tomato flavoured with Worcester sauce, and artichoke flavoured heavily with cracked pepper.

Individual Lincolnshire potato **CHEESECAKE** of a pastry shell filled with a mixture of mash, eggs, cream, lemon, nutmeg, Cheshire cheese and a little castor sugar.

Chopped cashew and almonds with cooked, shredded vegetables bound with boursin cheese, wrapped in filo pastry as parcels, baked and served with a **TARRAGON CREAM**.

Open ravioli with a mount of sauteed mixed mushroom, cooked with herbs and finished with a wine reduction then surrounded by an **ANISE CREAM** sauce.

Base of tossed mixed organic lettuce with slices of avocado, covered with a lime salsa sauce and served with a garnish of **SWEET POTATO** fritters.

Hors d'œuvre bowl of soft creamed polenta containing green olives, blanched diced tomatoes, parmesan and served on a separate plate with crisp **FRIED SPINACH**.

Marinated **GREEK** baby vegetables cooked **A LA GREQUE**, served with slices of feta cheese and garnished with pitted black olives.\*

Goat's cheese slice placed on a bed of sauteed spinach with toasted **SUNFLOWER** seeds and the cheese drizzled with a hazelnut dressing.

Terrine of skinned, de-seeded sliced plum tomatoes with layers of basil leaves and cooked spinach and set in **TOMATO JELLY**.

Slice of goat's cheese placed on shallow fried mushroom and potato **GALETTE** cake, popped in the oven to melt slightly and surrounded by a garnish of **BARBECUED** vegetables.\*

Round goats cheese tartlet with a cracked pepper top, garnished with poached **HEADS OF LEEK** and covered with tarragon cream sauce.

Roasted red potato wedges filled with crème fraiche and set on a bed of mixed capsicum cut thinly and sauteed

in oil with **RUBBED SAGE**.

Plate of soft saffron flavoured risotto cooked with diced pumpkins and surrounded by **RED WINE GRAVY** and sprinkled with pumpkin seeds.

Roasted red pepper filled with a mixture of **BEAN** and white onions, cooked in a white sauce and topped with parmesan shavings slightly browned.

**CONFIT** aubergines cooked and preserved in their own fat with plum **TOMATO CHUTNEY** and a slice of goat's cheese topped with parmesan crisp.\*

Ravioli of mashed potato and raw quail's egg yolks encased in the **DOUGH** and poached then covered with a green pepper corn sauce.

Parmesan glazed tall domes of semolina gnocchi served separately with a creamed **ARTICHOKE SAUCE** with a chopped parsley topping.

Stuffed paste **PANSOTI** ravioli folded and stuffed with garlic, spinach, cheese and cream then poached and served in a **PINE NUT** and basil tomato sauce.\*

Peppered cream cheese rolled in balls then deep-fried in breadcrumbs and served on a base of shredded iceberg tossed with a **STRAWBERRY** dressing.

Crisp salad leaves surrounded by slithers of avocado pear drizzled with nutmeg flavoured dressing and topped with deep-fried **BRIE WEDGES**.

**RAGOUT** of local sauteed wild mushrooms served in a red wine and coarse **GRAIN MUSTARD** sauce and sprinkled with toasted almonds in butter.\*

Grilled open field mushrooms filled with warm full fat soft cheese topped with asparagus spears, brushed with butter and served with a chopped **ALMOND SAUCE**.

A bed of finely-cut chiffonade of lettuce topped with slivers of soft avocado, mounted with a poached egg and covered with **TARRAGON** flavoured hollandaise sauce a la crème.

Bowl of blanched sliced apples, **DANDELION** leaves, roasted almonds, and lettuce hearts tossed with lime dressing, topped with crumbled

blue cheese.

Individual baked organic vegetable casserole in milk sauce and finished cooking in the oven with a **PURE BUTTER** puff pastry top.

Poached mini carrots and **LEEK HEARTS** served with a light butter and herb sauce, finished with a splash of cream and garnished with dried pitted olives and parmesan shavings.

Plate of warm root vegetables cut in chunks with sliced new potatoes and covered lightly with truffle vinaigrette containing **DIJON** flavouring.

Bed of **CHARRED** roasted vegetables topped with layers of sliced buffalo mozzarella and ripe beef tomatoes then sprinkled with basil, olive oil and milled peppercorns.

**FEUILLETE** of sliced artichoke and roasted plum tomatoes baked in the oven, finished with a glazed egg top and served with a **HERBED BUTTER** sauce.\*

Bowl of root vegetables sauteed then finished in a **PAPRIKA SAUCE** with thick yogurt folded in at the last minute and sprinkled with chopped chives.

Poached artichoke bottom filled with mushroom duxelle then coated with hollandaise sauce and served with toasted **SOURDOUGH BRUSCHETTA** rubbed with crushed garlic and olive oil.\*

Grilled kebabs of mixed vegetables with a variety of sliced smoked cheese placed on top to melt slightly and brushed with **BASIL OIL** to nourish.

Rolled buckwheat pancake filled with a **PUREE OF SPINACH**, courgette, asparagus and flavoured with mint and coriander and coated with a light whole grain sauce.

Open pot of carrot stew a la crème surrounded by a plate of deep-fried breaded mushrooms, aubergines and **COURGETTE FINGERS**.

**JUMBO** asparagus spears criss-crossed with ribbons of mustard-flavoured hollandaise sauce, accompanied by two poached quail's eggs and a bunch of watercress.

Layers of shallow-fried peeled aubergine and courgettes cut

lengthways, finished with **FONTINA** cheese to melt and surrounded with tomato sauce on serving.

Melon balls marinated overnight in a light tarragon syrup, placed in a chilled bowl and surrounded around the edge by **PINK GRAPEFRUIT** segments.

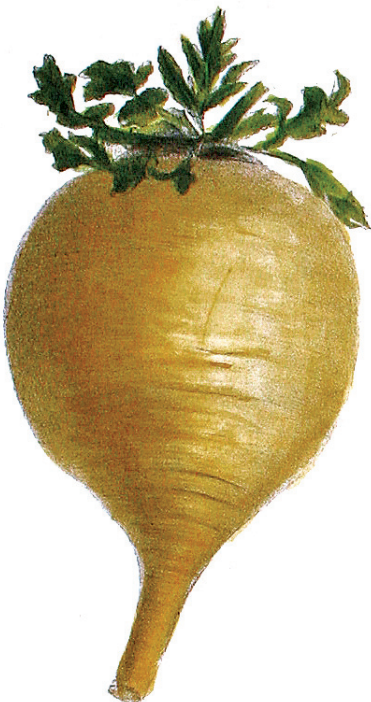
Deep fried courgette **FLOWERS** in thin batter, cut lengthways with the pulp removed, stuffed by piping ricotta cheese and creamed spinach in the middle.

Slice of grilled goat's cheese garnished with parmesan-flavoured potato game chips with a **PLUM TOMATO** and onion chutney and an aubergine **CONFIT**.\*

Warm mould of pressed vegetables cooked a la bubble and squeak from a charlotte mould, surrounded with roasted **CHESTNUTS** and a light cream whisky sauce.

**PURPLE ARTICHOKE** filled with sliced steamed warm potato accompanied by poached leek heads and drizzled heavily with shallot and garlic dressing.

Warm bunches of purple asparagus tips with blanched **SALSIFY**, covered by a



ginger beurre blanc sauce with a slice of fig to garnish.

Plate of palm heart chunks and blanched asparagus heads tossed in **WALNUT OIL** and topped with curls of parmesan and sprinkled with

cracked pepper.

Salad of quickly-fried sliced Jerusalem artichoke roots topped with a poached duck egg and surrounded with whole honey **GLAZED ALMONDS** and young petit beetroot.

Variety of sliced and sauteed wild and field mushrooms served in wide open tartlets, surrounded with **ROCKET SALAD** and dribbled with a walnut dressing.

Cooked to order, pureed spinach and grated gruyere cheese souffle served separately with a warm **SORREL** sauce.

Boiled shaped carrots, turnips, small new potatoes, dressed leek and celery batons presented on a plate and served with a sauce **VIERGE, WHIPPED BUTTER** mixed with cracked pepper and lemon juice.\*

**HORN OF PLENTY** of various mushrooms sautéed, the cooking completed in a cream of white wine sauce and served with buttered toast fingers dipped in chopped parsley.

Jamaican spinach patties of creamed spinach cooked in a flaky pastry turnover, glazed with an egg topping and served with a **GREEN LIME** dressing and apple chutney.

Semolina gnocchi cooked with basil, parsley, pine kernel and olive oil **POUNDED TOGETHER** as a **PESTO** and finished under the au gratin.\*

Deep-fried potatoes with their skins on, garnished and presented with **PORCINI** cepes sauteed and topped with garlic and shallots and cooked in butter and wine.

An Italian pastry **TORTINO** pie containing salsify, small **BROCCOLI** florets and asparagus tips in a light white sauce then finished with mozzarella cheese and pine nuts.\*

**FRICASSE** of white button mushrooms served in warm **WHIPPED CREAM** with lemon, nutmeg, salt and pepper then thickened with cornflower.\*

Sweet potato and nutmeg cake shallow-fried, topped with a slice of seared goat's cheese and a grilled pepper half and decorated with **RIBBONS** of pesto vinaigrette.

Baby camembert cheese coated in breadcrumb mixed with almond nibs



then shallow-fried in clarified butter and served with an organic tossed salad and a warm **RED CURRANT** jelly.

Individual timbale of ratatouille surrounded with a tomato and **WINE SHALLOT** sauce and garnished with poached folded leek heads au gratin.

Salad of sliced warm Jersey royal new potatoes with their skins on, with fried artichokes bottoms and poached **BROAD BEANS** in a mushroom-flavoured dressing.

Sweet **BANANAS** pounded in a mash then rolled in a brown flour pancake mix, shallow-fried and brushed with butter then served with a chutney.

Sliced and sauteed aubergine topped with fried curry leaves then finished with **SLIGHTLY BURNED** chopped garlic and diced blanched tomatoes.

Sun dried tomato and basil mash served with grilled goat's cheese slice and accompanied by a **SWEET ONION** sauce slightly curried.

Open green ravioli of wild mushrooms topped with a layer of sliced sauteed Jerusalem **ARTICHOKE RINGS** covered with shallot and parsley juice.

Warm avocado puree base covered with oven-roasted vegetables surrounded by floured orange sweet potato and accompanied by **FRUIT CHUTNEY**.

Homemade spinach and egg plant **PASTE RIBBONS** cohered with a garlic tomato sauce and topped with buttered asparagus spears.

**CARAMELISED** braised red onion halves served with a slice of fried full-fat goat's cheese log and a small spinach and mushroom cake.

Traditional nut loaf of toasted mixed nuts and apricots, served with **LEMON-SCENTED** flat field mushrooms sprinkled with chopped parsley.

Warm gratin of sweet corn round blinis pancakes topped with a chive crème fraiche and a garnish of **POACHED PEARS** filled with buttered asparagus tips.

Blanched leek leaves rolled around cooked wild mushrooms served with grill marks and drizzled with a **SWEET AND SOUR** vinaigrette.

Tossed mixed lettuce leaves with crushed garlic surround by **FLOWERED** radish and spring onions topped with deep-fried mushrooms in breadcrumbs with ribbons of clear honey.

Boiled quail's egg salad with diced fried bacon and tossed with watercress sprigs, sliced cooked mids, olive oil, Dijon mustard, **AGED VINEGAR**, cracked pepper and little gem leaves.

Slices of pre-cooked polenta spread with grated stilton mixed with **CHOPPED MORELS** then grilled until golden brown and presented on toasted and buttered granary bread.

Domes of semolina gnocchi baked and browned with a hard Italian cheese sauce, surrounded by a ring of crème fraiche and topped with **CHESTNUT** brown butter.

Thin blanched pasta re-heated in butter then cohered with creamed spinach, **MASCARPONE**, and a little double cream, topped with grated parmesan and sprinkled with black cracked pepper.

Large open field mushroom cooked by grilling then filled with fried shallot, garlic and cashew nuts with cordons of sour cream containing **CHOPPED CHERVIL**.

Sliced **STAR FRUIT** bordering a round plate then filled with char-grilled vegetables of girolle, ladies' fingers, mange tout and fresh peas topped with a sour sauce.

Soft white **ONION BREAD** dipped in beaten milk and egg yolks then char-grilled and served topped with slightly-melted gorgonzola and gruyere cheese.

Poached quail's eggs set on Worcester sauce-flavoured sweet potato mash then surrounded with **HEART-SHAPED** deep-fried croutons dipped in parsley.

Cream of **POLENTA CAKE** heavily flavoured with lemon and layered with mascarpone then shaped in round cakes, shallow-fried in flour and olive oil and served with a tomato sauce.

Puree of warm **BRAMLEY APPLE** base topped with grilled figs, slightly caramelised and served with a wedge of semi-hard goat's cheese to one side.

Petit omelette made with fried diced potatoes, **THAI GREEN** chilli to taste, cooked and rolled then topped with gruyere to melt and seasoned heartily with ground black pepper.

Grilled sliced **SOUR-DOUGH** bread brushed with olive oil, topped with sliced and fried beef tomatoes scented with herbs and accompanied by a poached egg.

Small baked whole Jersey Royals in their skins with a mixture of **BUTTERNUT SQUASH**, sweet potatoes, rocket, parmesan and walnuts all tossed in a little French dressing.

German-style **SPATZLE** served in an individual dish a la crème with **ORGANIC** sliced mushrooms, topped with a poached duck egg and sprinkled with cracked pepper.\*

Soft goat's cheese in profiteroles placed on a spiced fig salsa and surrounded by **ARUGULA** (rocket) leaves with drizzles of vinaigrette.

Roasted apricots placed in the middle of a plate surrounded by thin slices of melon sprinkled with orange liquor and **CARAMELISED ZEST**.

Baked red peppers stuffed with couscous cut in half length-ways, finished with melted mozzarella and a cordon of **RATATOUILLE** dressings.

Sliced potatoes cooked with cardamom, cinnamon, **BAY LEAVES**, onions, tomatoes and curry leaves, spiced with turmeric, coriander and a little chilli powder.

Chilled goat's cheese souffle topped with caramelised onions, surrounded by baby leaves, marinated pear slices and drizzled with roasted **HAZELNUT** dressing.

Caramelised petit onions placed in a scooped-out yellow blanched **COURGETTE** cut length-ways and served with a jus a la **MOUTARDE EN GRAINES**.\*

Sautéed goat's cheese slice sitting on a bed of crispy **DEEP-FRIED CELERY** and leek strips and served with sweet onion marmalade chutney.

Large thin pancake filled with a bean shoot and vegetable stir fry, folded as a **PARCEL** and covered with a thin sweet and sour sauce.

Softly-toasted buttered muffins halved and topped with poached free-range duck eggs then covered with a finely-chopped **AVOCADO** hollandaise.

**POACHED FENNEL**, celery hearts and folded leek ends in vegetable stock glazed with smoked cheese and offered a coriander hollandaise.

Shallow-fried sliced croutons in clarified butter topped with grilled wild wood flat mushrooms then covered with a strong **SHALLOT**, white wine and cream sauce.

Warm shallow-fried round oatcakes topped with a soft and slightly melted brie cheese and served with a light homemade **SPICY CHUTNEY**.

Crunchy **DEVILLED CHESTNUTS** cooked in the oven with all shell and peel removed and served with sweet melon soaked in port syrup.

Triangles of filo pastry filled with creamed spinach and **RUBBED SAGE**, baked in the oven until golden brown and served with a green herbed salad.

Spiced **LADY FINGERS** cooked by sauteed with shallots and finished in a chilli tomato sauce provencale style.

Long slices of blanched then grilled sweet potatoes, spread with chutney and thick warm yoghurt and topped with **TANDOORI** diced mixed fresh vegetables.

**FIG HALVES** scooped out and stuffed with spinach a la crème, finished under the grill, glazed with smoked Italian cheese and served with a sharp tomato sauce.

Poached ravioli of garlic with sliced wild organic mushrooms resting on a shallot puree and surrounded by a semi-sweet **FINE SHERRY** cream sauce.

Brown floured pancakes rolled with a filling of chopped parsnips, spinach cohered with crème fraîche, brushed with butter and accompanied by spiced **TOMATO JAM**

Warm asparagus spears wrapped in **BLANCHED SPINACH** leaves, brushed with butter then placed on a bed of onion rings sautéed in sesame oil.

Truffle macaroni cheese with sour cream presented on an individual dish and covered with a cream froth containing **CAVIAR EGGS**.

Cheesy **CHILLI STICKS** using flour, butter, cheddar cheese, egg yolks and chilli powder, twisted, baked in the oven and served warm with a smooth avocado dip.

Gnocchi of cooked potato mixed with flour, egg yolks, cream cheese, garlic mash, **BLANCHED NETTLES** and grated hard cheese, flavoured with nutmeg, formed in a dough and shaped, poached and served a la crème.

Smoked quail's eggs rolled in cracked pepper, placed on a bed of warm **PUREE OF CELERIAC**, garnished on one side with rosette of crème fraîche.

Gateau of sliced roasted beetroot with slivers of **WELSH GOAT'S** cheese cut at an angle and served with warm polenta gnocchi flavoured with tomato essence.

Asparagus spears laid on an open puff **PASTRY CLOUD** with a chervil individual mousseline, garnished with long strips of blanched tomatoes.

Soft grilled **OMELETTE** filled with cow's cheese ricotta enriched with cream, garnished with game chips and accompanied by a salsa verte dip.

Grated blue Wensleydale cheese melted on nut **BROWN TOAST** until light brown, topped with a poached quail's egg and garnished with blanched skinned plums.

**WOODY** button mushroom deep-fried in a beer batter placed on mixed leaf lettuce, tossed in a dressing and served with a cream of caper sauce.

Bowl of roasted diced butternut squash with poached thinly-sliced globe artichoke bottoms, tossed with a dressing of **PEANUT BUTTER** vinaigrette made with aged balsamic vinegar.

Sliced different types of sweet melon marinated in a **PORT SYRUP** and served on a blackcurrant jelly flavoured with ginger and zest of lemon rind.

Mixed chopped mushrooms and nuts rolled in a pastry roulade and baked in the oven, served with a **WARM ONION** chutney and a cordon of port wine sauce.

Breaded goat's cheese shallow-fried then placed on toasted olives, spread with **HORSERADISH** butter and topped with blanched diced tomatoes.

Baked half aubergine stuffed with red onions, garlic, and tomato pulp, topped with a filling of **CRACKED WHEAT** sauteed in butter with lemon juice.

Unusual garnish of fresh peas with a handful of roughly-chopped mixed herbs, crumbled blue cheese, lime juice and oil tossed together with **BUTTERED SPAGHETTI**.

Baked **PUMPKIN** lasagna cooked in layers with white milk sauce and grated mild cheese and garnished with upside-down grilled mushrooms.

Province shallow **TIAN** dish of sliced potatoes, finely-chopped onions, sliced **TOMATOES**, thyme, seasoning milk then baked au gratin with olive oil and cheese.\*

**ARTICHOKE BOTTOMS**, one filled with a poached **PULLET** egg and the other with a poached quail's egg, both covered with a hollandaise sauce containing chopped cashew nuts.\*

Bowl of warm shredded fennel salad tossed together with thinly-sliced cooked **PETIT BEETROOT** with a fresh mint dressing and topped with parmesan shavings.

Warm spring vegetable **FRICASSEE** of broad beans, baby carrots, artichokes, **CRUSHED GARLIC** and asparagus tips finished with cos lettuce and grated parmesan.\*

Regalia of sliced seasonal melon in arrangements of fans with bouquets of alternative red and **BLACK BERRIES**, all splashed with orange liquor.

Button mushrooms **SIMMERED** in red wine with onions, fresh tomatoes, crushed garlic and rubbed herbs served just warm on a bed of shredded iceberg lettuce.

Mushroom mousseline topped with blanched and crunchy asparagus in **ASPIC JELLY**, served with orange flavoured mayonnaise and garnished with edible daisy.

**AVOCADO FOOL** of blended soft avocado thinned down with lemon

juice, seasoned with cracked pepper and icing sugar added to taste, served in a cocktail glass with twisted puff pastry straws to dip.

Spinach and garlic-flavoured ravioli filled with a pine kernel stuffing, poached gently then covered with a wild mushroom and **PARSLEY SAUCE**.

Individual baked petit Brioche loaf heavily-flavoured with mature cheddar and spinach, served with a light **DEVILLED** tomato sauce and garnished with a grated **TRUCKLE** of cheese.\*

Hot poached thick white asparagus laid on a bed of thinly-sliced and sautéed wild mushrooms and served on the plate with **SHERRY BUTTER** cream sauce.

**POTATO SKINS** deep-fried in batter and served with a sour cream containing chopped chives, the potatoes sprinkled with cracked pepper.

Choux paste **BEIGNETS** of deep-fried blue stilton cheese fritters shaped in **QUENELLE** form, placed of frizzy endive and rocket salad tossed in garlic dressing.\*

Warm fresh asparagus wrapped in **SWEET RED** pepper with the skin peeled then topped with a sweet corn cream sauce.

Filo pastry parcels filled with mashed broccoli, blue cheese and cashew nuts, cooked in the oven and served with a **CHOPPED EGG** cream sauce.

Individual baked sliced potatoes and rice baked in the oven in stock until the stock has been **SOAKED UP** then finished with a smoked cheese glaze.

Semolina and aubergine **PULP CAKE** shaped in rounds then shallow fried and topped with melted mozzarella and surrounded by a sharp tomato sauce.

Hand-made noodle dough **PARCELS** stuffed with garlic and creamed spinach then poached, served with browned butter and sprinkled with chopped parsley.

Filo pastry parcel filled with chopped rocket, creamed cheese, leek, feta cheese and **SANTORINIAN CAPERS** then steamed and topped with a nut

brown butter on serving.

Mushroom and shallot ravioli poached in a vegetable stock, served with drizzles of **WARM TOMATO OIL** with a garnish of Melange of seasonal vegetables au beurre.

Vegetarian shaped cutlet of mashed potatoes, broad beans, leek and garden peas shallow fried in butter and served with a **CHICK PEA SAUCE**.

Wholemeal tagliatelle with **RED CHARD**, grated goat's cheese, all cohered with warm olive oil, sprinkled with pine nuts, handful of rocket and lemon juice.

Roasted pumpkin risotto finished in the oven with **GORGONZOLA** cheese to melt then topped with a sprinkling of sautéed walnuts to garnish.

Cold soft-poached eggs with runny yolks placed on a bed of watercress **MOUSSELINE** and garnished with rocket lettuce in a garlic dressing.

Pancake **GATEAU** of layers of chopped vegetables mixed with béchamel, separated by pancakes and served in wedges with a mushroom Provençal.

Bed of marinated then charred warm-roasted vegetables topped with an open **SPINACH RAVIOLI**, filled with goat's milk feta cheese and having a mushroom cordon.

Mashed potato and goat's cheese mixed together then passed through batter and cooked as a **FRITTER**, served on honey glazed vegetables and drizzled with a warm balsamic dressing.

Creamed spinach and grated cheese rolled into a **PASTRY STRUDEL** and baked in the oven, brushed with egg and finished with flaked almonds, served with a rich tomato and herbed sauce.

Baby whole **SWEET CORN** cooked in butter flavoured with nutmeg then reduced in cream to cook and placed in a medium-warm puff pastry case to serve.

Thick buttered slice of toasted granary bread mounted with steamed spinach leaves, topped with melted goat's cheese and served with a **WHITE GRAPE** milk sauce.



Tubes of paste cannelloni filled with blanched **RED CHARD** folded with grated cheese and coated with a light field mushroom white wine sauce.

Samosas filled with **CRUMBLLED** goat's feta cheese with crushed pine nuts, a little béchamel, oven baked and served with a light chilli tomato sauce.

Shallow-fried aubergine slices layered alternately with blanched tomatoes, seasoned and **EMBELLISHED** with shallots, garlic, lime juice, coriander and pickled walnuts.

Avocado fool made by simply adding to the blended avocado lime then folding in the **WHIPPED CREAM** with a little icing sugar, garnished with citrus peel and fresh mint leaves.

Baked whole **COURGETTES** flavoured with **OXALIS** leaves then split length-ways, finished with melted goat's cheese and drizzled with a honey and mustard dressing.\*

Yellow-coloured **PILAF RICE** bonded together with Greek yoghurt, green chilli, fresh-grated ginger, chopped curry leaves and a little milk, topped with caramelised cauliflower heads.

**WARM SAUTEED** vegetables mixed with a **CHERMOULA** mix of crushed garlic, diced onions, paprika, olive oil, lime juice, cumin, parsley and coriander leaves.\*

Filo pastry bundle filled with goat's cheese, **WILTED ROCKET**, blackcurrants and mushrooms, baked until golden brown and served with a mushroom cream sauce.

Individual flaky pastry tarts filled with a strong **RAREBIT** filling heavily flavoured with **STILTON CHEESE** and Worcester sauce and glazed brown before serving.\*

Deep-fried cauliflower and chopped parsley choux pastry **FRITTERS** placed on a bed of sweet pea puree and encircled with a capers cream sauce.

Creamy sloppy mushroom risotto with an egg buried inside, surrounded by a ring of just-cooked buttered **WILTED WATERCRESS**, pinched over grated nutmeg.

Warm flat bread cooked on a hot stove, split open and filled with grated mozzarella cheese and rocket lettuce and served with **PEPPERY** bean

salad.

Ravioli of pureed pumpkin with feta cheese surrounded by **PORCINI** grilled mushrooms and topped with a vanilla foam containing roughly-chopped flat parsley.

Pan-fried mashed potato shaped cutlet containing fresh-crushed garden peas and tangy lentils served with **COCONUT** chutney and drizzled with tomato sauce.

Roasted **QUINCE**, pounded, mixed with flour and eggs then poached in small shapes, finished a la cream, placed in a mound surrounded by grilled porcini mushrooms and brushed with herbed butter.

Goat's cheese chunks wrapped in a square of filo pastry with cracked pepper and sweet paprika, sealed and folded, cooked on the stove in hot oil and dressed on fancy lettuce with a nut dressing and **FENNEL FLOWERS**.

Purple figs roasted, split in half and the middle caramelised, each half containing a dollop of **MASCARPONE** cheese and dusted with sweet paprika to garnish.

**COLCANNON**:- mashed potato, onion-flavoured with butter, milk, poached spring onion and **SAVOY CABBAGE**, dusted with nutmeg and topped with a duck egg.\*

White onion and parsnip mousse coloured with finely-slivered **BLACK OLIVES**, made in individual domes and served with a hot creamy morel mushroom sauce.

Onion **BHAJI** made with turmeric, chilli, cumin, fenugreek seed and chuck pea flour, moulded then shallow-fried, served on a bed of lemon tossed shredded iceberg and accompanied by **TOMATO JAM**.\*

Open sheet of lasagna filled with **JERUSALEM** artichoke puree a la crème, covered with parmesan foam and sprinkled black truffle shavings.

Rolled buckwheat pancake filled with **SQUASH PUREE** and black sliced sauteed mushrooms and covered with a sage cream **VELOUTE** sauce.\*

Bed of citrus vinaigrette with a slice of singed nutty goat's cheese laid in it and surrounded with watercress and **BLOOD-GRAPEFRUIT** segments.

Layered white lasagna sheets with sliced blanched pumpkins and **YELLOW SWEET POTATO**, finished with a spinach cream sauce and glazed with soft ricotta cheese.

Gaufette cut red potatoes retaining their skins, poached in milk and cream with chopped green herbs and finished under the grill with a grated **APRICOT STILTON** glaze.

Breaded mozzarella cheese slices shallow-fried in butter until golden brown, served with slightly-curried button mushrooms and a half lemon, wrapped in **MUSLIN CLOTH**.

**SEMOLINA** in liquid form heavily flavoured with cream and parmesan, placed in an open bowl and sprinkled with feves, asparagus heads and blobs of garden pea puree. Quarter-cut and deep-fried **POTATO SKINS** sprinkled with chopped cooked seaweed and assorted dips of sour cream, some flavoured with paprika.

Soufflé of steamed cauliflower then mashed, mixed with beaten eggs, grated mild cheese, chopped parsley and nutmeg to taste with thick cream folded in and baked in the oven until it **PUFFS UP** and colours.

Ricotta cheese cakes shallow-fried on the griddle, drizzled over with smooth honey and served with Greek **YOGHURT** and sprinkled with black and red berries.

Poached quail's eggs in a vinegar liquor placed in cooked **FONT** artichoke resting on a flageolet puree and finished with drizzles of hollandaise heavily flavoured with lime.

Just-roasted red capsicum peeled of their skins then marinated in **ROSEMARY** olive oil with smoked paprika, smoked garlic and a little aged vinegar then presented on broken lettuce.

Cepes and potato au gratin of layered sliced potatoes and cut cepes with mashed garlic and rubbed thyme leaves, **COOKED IN MILK** and cream and finished with parmesan to glaze.

Vegetarian plate of warm au dente vegetables such as hearts of palm, salsify, **YOUNG LEEK HEARTS**, white asparagus and stems of broccoli, decorated on a plate in bundles with lime-flavoured hollandaise sauce.

Dinky asparagus heads brushed with butter and surrounding by two fried gull's eggs, coated with a smoky-flavoured hollandaise sauce and sprinkled with chopped **BLACK TRUFFLE** pieces.

Warm thin slices of beetroot soaked in sun-dried tomato dressing, laid on rocket salad, surrounded by Swiss chard lettuce and topped with threads of **HORSERADISH** cream sauce.

Deep-fried asparagus stalks in a beer batter presented in a roasted red **CAPSICUM**, half with a side sauce of hollandaise containing orange and lemon zest.

Semi-roasted and caramelised **WOOD-SMOKED VEGETABLES** presented with poached duck eggs and masked with a creamy smooth tomato sauce.

Short crust tart layered with a red onion base then interlaid with sliced **BUFFALO** mozzarella cheese and blanched pumpkin and baked in an egg custard.

Lightly-poached egg set in aspic jelly in a cocotte dish lined with freshly-cut



vegetable in **BRUNOISE** size dice.

A moat of sharp tomato **GAZPACHO** sauce laid on a fan of soft -sliced avocado, sprinkled with shaved hard Italian cheese and pinched with **PAPRIKA**.\*

Homemade ravioli squares stuffed with mozzarella cheese and **CANDIED** aubergine, poached and served with buttered pak choi and sautéed **PORCINI**.\*

Roasted wedges of **SWEET POTATOES** rolled in liquid honey, sprinkled with crumbled feta cheese and served with rocket leaves tossed in orange dressing.

Hot buttered white and green **ASPARAGUS** served with baked choux paste buns filled with fresh hollandaise sauce.

# NOTES