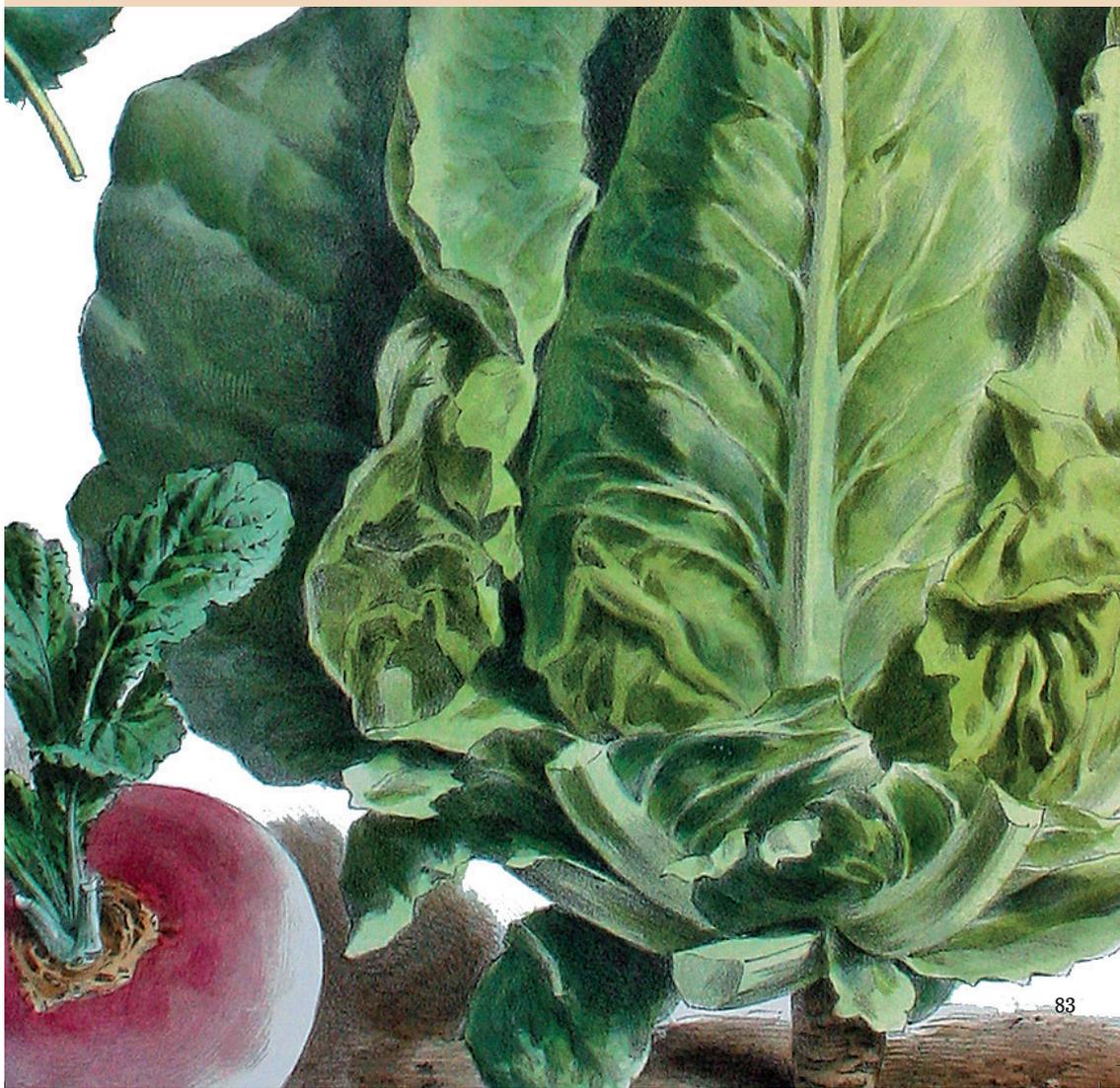




SOUPS COLD



Smooth fruit soup made by liquidising soft, slightly-**BLANCHED FRUIT** such as peaches, paw paw and mangoes mixed with fruit syrup and served with a black currant sorbet to the side.

Chilled Hungarian **CHERRY** soup made using red and black made a light fruit syrup served with chunks of walnut bread.

Refrigerated Butternut **SQUASH** made with full fat milk, flavoured with paprika and served with crisp granary French stick.

Jellied duck **CONSOMMÉ** with a topping of julienne of duck liver and served with warm light white dough bread.

Chilled cream of cauliflower soup infused with **CARAWAY SEEDS** and a sprinkling of chives with a sour cream cordon.

Smooth cream of tarragon soup made from a white **VEGETABLE BASE**, finished with lemon juice to sharpen up the taste and garnished on top with citrus zest.

Chilled grape soup with a good sprinkling of **BLANCHED ALMONDS**, a cream cordon and a wine flavoured ice cube placed in the bowl as it is served.

Smooth cold cranberry soup with iced mint yogurt accompanied by warm **WHITE PITTA** bread.

Chilled curried apple soup topped with **SAUTÉED SLICED** apples and garnished with a cordon of cream and chopped parsley.

White Spanish Gazpacho served in a **DEMI-TASSE** with small warm fried croutons.

Watercress soup liquidised then strained through a fine sieve, placed in a glass serving bowl and garnished with goat's cheese shaped in **QUENELLE** and cream.

A smooth light chilled soup of green lettuce, **FRESH SORREL** and flavoured with mint.

A cold honeydew melon soup with toasted **FLAKED ALMONDS** with pieces of kiwi and strawberries to garnish.

Fresh coconut soup prepared by removing the brown skin, liquidised and mixed with **WHITE FRUIT** juice and served with lemon grass and lime zest to garnish.

A chilled cream of cauliflower infused with caraway seeds and garnished with small florets of **BROCCOLI HEADS** and a trickle of cream.

Smoked chopped fried bacon and cream of pumpkin soup served on a wide open bowl and sprinkled with **PUMPKIN PIPES**.

A mixture of fruit liquidised until smooth in texture, placed in an open coupe and served with **CRYSTAL SUGAR STICKS** to stir to the desired **LEVEL OF SWEETNESS**.*

Chilled cantaloupe melon soup made by liquidising then adding a little **GINGER** and mango juice, served in the empty shell with a garnish of chopped blanched tomatoes.

Chilled jelly duck consommé placed in a glass bowl, garnished with strips of **BEETROOT** and served with toasted bread rounds with sour cream.

Sweet corn chilled soup with a dollop of crème fraiche, a **FROTHY CREAM** top with thin slivers of chillies and corn kernels to garnish.

Creamed chilled **CUCUMBER SOUP** made with chicken stock, finished with double cream and topped with thinly sliced spring onions.

Strawberry gazpacho made with a puree of strawberries, white onions, pepper, oil, garlic, balsamic vinegar and garnished with chopped strawberries, cucumber, **CHERVIL SPRIGS** and a drizzle of almond oil.

Chilled **COURGETTE SOUP** made with a milk base, flavoured lightly with orange and garnished with diced courgettes and orange segments.

Chilled cream of **VICTORIA SOUP** containing a Jerusalem artichoke and celeriac base, finished with milk and cream and topped with finely chopped fried bacon and garlic.

Spinach and green lentil soup cooked with **BUTTERMILK**, liquidised then allowed to chill with fresh milk added to achieve the right consistency.

Semi-loose chocolate and mango soup

with thin cream stirred in and served with **BISCOTTI BISCUIT** to dip.

Mixed peaches cooked in a light syrup with assorted **BLACK BERRIES** served thick enough to dip fingers of almond sponge

Glass bowl of tomato consommé and garnished with sliced beef tomatoes criss-crossed with grill marks and **CHEESE STRAWS**.

Chilled delicate **BLOOD ORANGE** and cucumber soup served extra-smooth with a garnish of grapefruit segments and caramelised fruit zest.

Chilled melon soup served in an open bowl, garnished with thin slices of **PEACHES** with a spoonful of peach sorbet placed in the middle at the last minute.

Cucumber and tomato soup made without seeds and thick enough to hold a **LANGOUSTINE TAIL** on top with a scoop of sour chive cream on serving.

Chilled pea soup cooked with mint and garlic in chicken stock then liquidised, mixed with **THICK YOGHURT**, sprinkled with chopped mint with drizzles of oil resting on top.

Soft green melon and pumpkin iced soup with a teeny taste of **ANCHOVY ESSENCE** and served with cheese twists.

A Chinese lychee and kiwi puree soup using a melon base and served in an open bowl with a scoop of **PEACH WINE SORBET** dropped in on serving.

A thickest soup of summer soft fruits, liquidised and served in a bowl with a dollop of **FROMAGE BLANC** with black grapes cut in small wedges.

Soup bowl of chilled **MASHED LYCHEE** and papaya mixed with a thickish fruit juice and decorated with crystallised rose petals to garnish

Thin and light tomato **BISQUE** with diced blanched tomato served with a small ball of **BASIL SORBET** on serving.*

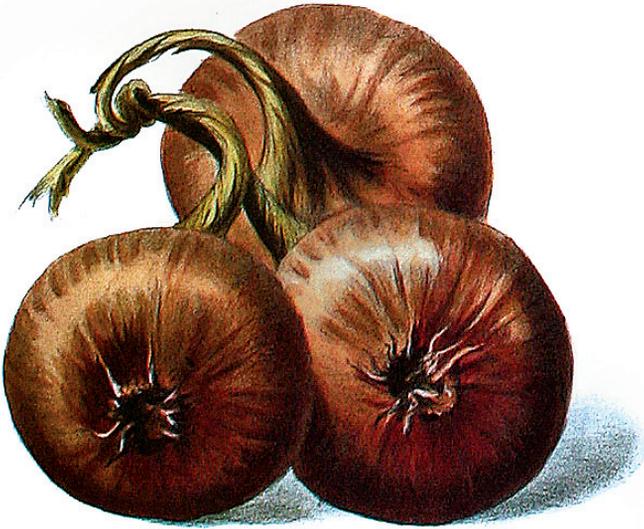
Almond-flavoured cream soup holding peeled **WHITE GRAPES**, sprinkled with nutmeg and served with warm doughy white rolls.

Summer garden green pea and watercress soup with small peas to garnish and **SERVED CHILLED** with a cordon of single cream.

White cold **GAZPACHO** soup, sharp in flavour, thickened with mayonnaise and garnished with diced blanched tomato and finely chopped **LAVENDER SHALLOTS**.*

Iced chilled pea soup using leek and white onions without colour, flavoured and served with chopped fresh mint





and garnished with small **PETIT POIS** cooked au dente.

Clear amber-coloured beetroot consommé set en jelly with soaked leaf gelatine and garnished with fresh diced **ORANGE SEGMENTS**.

Thin but strong flavoured tomato soup chilled and served with chopped chives with a dollop of **CUCUMBER SORBET** and a ribbon of double cream.

Beetroot passed through a fine strainer to produce a smooth liquid and served in a chilled bowl with a scope of **SOUR CREAM** and sprinkled with spring chopped herbs.

Cooked celery and apple in a light syrup, finished with liquidised kiwi fruit, a little cream and a cordon of **EUCALYPUS** oil and finely sliced **SAUTÉED APPLES**.*

Mixed **LIQUIDISED MELON** mixed with mango pulp and natural plain yoghurt and flavoured and served with fresh chopped mint

Sliced Jerusalem artichokes cooked in almond-flavoured milk, liquidised and the **CONSISTENCY CORRECTED** with cream and flavoured with nutmeg.

Floating islands of whipped cream cohered with chopped cooked mushrooms and set with gelatine then placed on a bowl of **ICED GREEN** pea soup.

Chilled red cherry soup made with fruit syrup flavoured with nutmeg and served with a portion of semi-thick sour cream **FLOATING** on the soup.

Cold yellow courgette and **AVOCADO SOUP** flavoured with brandy and finished with single cream and sprinkled with chives and chopped tarragon.

Mixed chilled melon and basil soup, very smooth in consistency and finished with a garnish of **EXTRA-THIN JULIENNE** of sliced honey ham.

RUSSIAN BORTSCH: clear consommé, well-favoured with beetroot set on jelly in a glass bowl and topped with a **CUCUMBER CREAM** on warm doughy bread.*

Jellied fresh orange juice made with grated cucumber squash, placed in glass bowls and garnished with orange zest strands and **PINK CARMELISED** grapefruit segments.

White Spanish **GAZPACHO** made with a base of white bread, onions, garlic and yellow peppers, pounded or minced with vinegar and vegetable stock, strained through a **CHINOIS** and thickened with mayonnaise sprinkled with pine nuts and **SULTANAS**.*

Chilled spinach soup, thin in consistency, finished with a cordon of warm **MELTED BLUE** cheese and served with herb-flavoured croutons.

Bowl of warm creamy pumpkin soup holding small **SAUTEED CEPES**, poached quail eggs and pitted black olives cut into fine strips.

Cold heavily tomato-flavoured Spanish **GAZPACHO** served chilled in a **GOBLET** with drizzles of oil and cucumber pearls and sprigs of rocket salad.*

Jellied un-clarified chicken consommé cooked with white vegetables and skimmed throughout cooking, allowed to set and garnished with short strips of **TONGUE**.

NOTES

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