



OFFAL MAIN COURSE



Escalope of lamb's liver grilled with grain mustard and garnished with diced tomatoes and **FRIED BACON** with chopped parsley.

Lamb's liver with bubble and squeak and an egg **EN COCOTTE** on the side with red wine sauce to go with the meal.

Calf's goujons fried and garnished with **SLICED ARTICHOKEs**, julienne of celery with crispy grilled bacon and deep-fried red onion rings.

Sweetbreads cut small, sautéed and finished a la crème then **CANNELLONI** wrapped and placed on a braised red cabbage layer with a cordon of beetroot jus.

Pan-fried calf's liver bedded with green peppercorns and accompanied by aubergine fritters and **POUNDED CAPER SALSA**.*

Escalope of calf's liver shallow-fried with **CREAMED WHITE BEANS**, surrounded by freshly deep-fried straw potatoes and a pot of wine gravy.

Braised marinated ox **CHEEKS** cooked slowly with white wine, crushed garlic, thyme, bay leaves and carrots, blanched then browned **SALT BELLY PORK**, onion and pitted green olives.*

Puff pastry mille-feuille of sautéed calf's sweetbreads with a honey and fennel sauce and garnished with **BABY ONIONS** and asparagus tips.

MILLE-FEUILLE of sautéed baby milk white **COW'S LIVER**, roasted shallot halves and freshly-peeled sliced chestnuts with a rich meat sauce.*

Thick sliced sautéed calf's liver with **ROASTED FIGS**, topped with thin strips of air-dried ham and red onion confit.



Crispy haggis cake on a creamed **NEEP BED** with a whiskey-flavoured broth sauce and garnished with deep-fried onion rings in batter.

Homemade delicate sweetbread sausage cooked slowly and served on a mash of **BUTTERNUT QUICHE** and accompanied by a rosemary jus.

Pan-fried veal sweetbreads coated in breadcrumbs and served with folded **POACHED LEEKS**, deep-fried salsify in batter and surrounded by a rich veal jus.

Sautéed chicken liver slivers cooked in butter with fresh thyme, placed on a slab of puff pastry with **JUNIPER BERRIES** and served with a white wine sauce containing pink peppercorns.

Sliced sautéed lamb's liver laid on a bed of basmati rice, surround by sherry and grape juice and garnished with white grapes with their **PIPS REMOVED**.

Fast-fried slices of chicken livers with shelled and peeled pistachio nuts, placed on a bed of **CREAMED SALSIFY** with drizzles of morel dressing.

Deep-fried semolina fritters with sautéed calf's liver, the pan splashed with wine vinegar, and served with baby spinach and **SHIITAKE** mushrooms.

Scottish haggis of minced heart, liver and lungs with shallots, mixed spice, garlic, oatmeal, suet and minced onions, encased in a **SHEEP'S STOMACH** then boiled in a muslin wrap and served with potato and onion mash and a rich meat sauce.

Pan-fried Dutch calf's liver placed on a thin round potato cake with a red wine and shallot sauce then garnished with **DEEP-FRIED SAGE**.

Veal sweetbread coated in bread crumbs, shallow-fried in clarified butter and served with **PARSNIP PUREE** and caramelised sliced apples.

Slices of calf's liver pan-fried and served with tarragon-flavoured mash then surrounded by caramelised shallots and **CAULIFLOWER FLORETS**.

Calf's sweetbreads blanched then sautéed in butter with sage, served with

a **WHITE TRUFFLE CREAM** sauce and topped with cepes cooked in olive oil.

Minced lamb and pork fat mixed with large pieces of calf's sweetbreads, spices, herbs, seasoning and a bread binder, encased as a sausage in an **INTESTINE SKIN**, sautéed and served on a potato and onion mash with a rich lamb gravy.

Calf's sweetbreads cooked with a breadcrumb coating and garnished with petit tartlets filled with **PEA PUREE**, nut brown butter and accompanied by a cordon of jus.

Sliced veal kidneys fast-fried, the pan de-glazed with **PORT AND CREAM**, a reduction made with red currant jelly and Dijon, the kidneys returned to the sauce to supple then served but not re-boiled **A LA EPICURE**.*

Sautéed mixed offal comprising calf's brains in flour, a tranche of liver, a sweetbread round and a closed stuffed lamb kidney garnished with an **ARTICHOKE FOND FILLED** with sauce Bernaise and served with a sage jus.

Quickly-sautéed chicken livers placed on a bed of warm **RHUBARB CHUTNEY**, surrounded by sliced deep-fried aubergine which have been passed through flour and milk.

Quickly pan-fried calf's liver in butter with rubbed sage then placed on a **TOASTED BRIOCHE SLICE** with an orange chutney garnish.

Pickled calf's tongue cooked in meat stock, rice vinegar, brown sugar, allspice, berries, salt, mixed vegetables and **GRATED GARLIC** then served by peeling off the skin with an onion chutney.

Calf's liver rubbed with sea salt, fried quickly and served with a tossed salad of pea shoots, red chard, grated tatsoe, crisp-fried **SERRANO HAM** and parmesan shavings.

A soft warm brioche base topped with flash-fried calf's liver surrounded by **ORANGE SEGMENTS** with alternative bunches of watercress and rocket leaves with game jus.

Pan-fried calf's liver cooked with rosemary and salted butter and served with **SAUTÉED COURGETTES** flavoured with mint and balsamic



marinated sliced onions.

Shallow pan-fried **SWEETBREAD SLICES** with a nut-brown butter containing chopped parsley and garnished with deep-fried anchovy **BEIGNETS**.*

Mini-haggis served with roasted garlic, roasted barrel-shaped potatoes and charred and **SLICED BABY FENNEL** and served with a thick red wine reduction.

GAYETTE of minced liver and fresh fat bacon with chopped onion, fresh chopped herbs and mixed spices **WRAPPED IN PIG'S CAUL** then baked in the oven and served with a light wine sauce.*

Individual mixed offal sausage of heads, hearts and liver singed then finished in a brioche coat with sliced onions and served with a **MUSTARD SEED** sauce.

Sliced in half-sautéed lambs kidneys served with small rounds of sweet potato croquettes deep-fried with a breadcrumb and **CHOPPED NUT COATING** and slices of meat-flavoured butter on the kidneys.

Blanched calf sweetbreads wrapped in Parma ham then shallow-fried, placed on **HORSERADISH POLENTA** and topped with sautéed sliced mushroom.

Pancreas sweetbread gland blanched and refreshed then shallow-fried in

butter and placed in a bed of creamy Savoy cabbage accompanied by an apple and **LEEK CHUTNEY**.

TRANCHE cut of sautéed sweetbread set on a puff pastry slap, surrounded with baby onions, smoked bacon and a portion of **MADEIRA SAUCE**.*

Veal sweetbreads cooked meuniere then served with a **DELICATE LIGHT** carrot and cream sauce and topped with a garnish of buttered peeled king prawns.

Flash-fried veal kidneys placed in a creamy piquant sauce **TO SUPPLE** and served with a filo pastry bag with stuffed onion puree.

Veal kidneys grilled on a skewer then laid on a bed of poached leek heads with slices of rosemary and **ANCHOVY BUTTER** just on serving.

Spicy devilled lamb kidneys grilled and served on buttered toast with knobs of parsley butter and a garnish of deep-fried **MATCH-STICK** potatoes

Grilled lamb kidneys laid on toasted granary bread, spread with grain mustard and served with slices of **MARMITE-FLAVOURED** butter just before serving.

Calf's brains poached in a court bouillon, drained and dried then shallow-fried in butter and served with strips of gherkins, leek and red onion, all covered in **NUT-BROWN BUTTER**.

Shallows fried calf's liver cooked in butter then placed on a mount of creamed butter squash and surrounded by a heavy cordon of **ROQUEFORT** sauce.

Seared calf's liver cooked pink, surrounded by crispy grilled **PANCETTA** smoked bacon and finished with a **LIME AND CAPER** sauce.*

Whole roasted calf's kidney wrapped in **CAUL** then sliced and served with an array of **BRAISED VEGETABLES** and served with a grain mustard peppercorn sauce.*

Breaded sweetbread cooked in butter until golden brown then laid on a bed of chopped **BRUNOISE** of vegetables and garnished with a buttered **LOBSTER CLAW**.*

Suet pudding containing diced black pudding served as an individual pudding with rashers of grilled bacon and a thick meat and **ONION SAUCE**.

Shallow fried calf's liver drizzled with a **WARM GOOSEBERRY** dressing, garnished with grilled **PLEUROTE** French oyster mushrooms and flavoured with lemon balm and mint sauce.*

Minced onions and liver mixed with **OATMEAL**, herbs shaped into a ball, covered with pig's **CAUL** then cooked by baking and served with rich game sauce.*

Grilled sliced of calf's liver served with a side dish of stir-fried okra and deep-fried par boiled chips, rolled in a powdered breadcrumb and **PAPRIKA DUST** and presented on dish paper.

Part-sautéed calf's sweetbreads wrapped in blanched lettuce leaves then baked in puff pastry until golden brown and served with a **PERNOD CREAM** sauce.

Lamb's kidneys sautéed, mounted on a shallot puree, surrounded with a strong **BAY LEAF WINE SAUCE**, garnished with small cauliflower tops, topped with cheese sauce and glazed.

Breaded calf's sweetbread sautéed in butter then placed on an egg noodle mount and garnished with asparagus tips, edible **TABLE GIROLLE** mushrooms and red wine sauce.

Pan-roasted calf's sweetbreads wrapped in Parma ham and served with **CARAMELISED WALNUTS** in the middle of a poached pear with a red wine sauce.

Caramelised shallots baked in the oven, surrounded with mixed lettuce leaves, topped with fried slivers of chicken liver then finished with a **BEURRE D'ECHALOTES** slice of blanched **POUNDED SHALLOT** butter.*

Large tortellini filled with haggis and finely-chopped onions poached and served with **CREAMED SWEDE** and turnips with a whiskey and lime relish and a light meat sauce.

Blanched **CALF'S BRAINS** wrapped in thin slices of smoked bacon and tongue, baked en croute in a heavy puff pastry and served with a mushroom and wine sauce.

Sautéed sliced goose liver with grilled **SEA SCALLOPS** and a shallot, carrot and duck sauce and garnished with baked half moon-shaped puff pastry fleurons.

PAVE: thick cut of calf's liver cooked on top of the stove in hot dripping served with a sweet potato **BUBBLE AND SQUEAK** with a rosemary sauce over the liver.*

Calves sweetbreads coated in walnut breadcrumbs, shallow-fried and served with a cream sauce enriched with **LIVER PARFAIT**, the sweetbreads topped with nut-brown butter.

Sautéed veal sweetbreads laid on a lettuce chiffonade cooked in butter, served with a dome of glazed semolina gnocchi sprinkled with parmesan **CRACKLING**.

Roasted nuggets of sweetbread served with **CANDIED** whole chestnuts and **TURNED**-shaped mushrooms in a Calvados cream sauce.*

Boiled sliced calf's tongue presented on a base of roughly-chopped boiled eggs and **CAPERS COHERED** with a rich homemade mayonnaise and surrounded with fine strips of carrots, raw leeks head and celery in wine vinaigrette.

Creamed mashed swede decorated with blanched sprout tops laid to one side, flashed sautéed lamb kidneys covered with a shallot sauce containing red wine and cream and finally **SWILLED OUT** with chopped parsley.

Sliced boiled ox tongue passed through flour, beaten egg and breadcrumbs then fried in **OLIVE OIL FLAVOURED** with shallots and served, with capers, chopped gherkins, anchovies and parsley in nut-brown butter.

Veal sweetbread poached in a blanc then sautéed in flour and butter and placed on an **ASPARAGUS PUREE** and finished with an almond milk and cream foam with chopped parsley settling on it.

Slices of calf's liver flash-grilled and served with a sweet potato and **SMOKED ALMOND** cake surrounded by a cream sauce and finished with chopped chives.

Cooked diced veal sweetbreads in a cream sauce, placed in a parcel of a thin pancake, **GATHERED INTO A**

BAG, tied delicately with leek strips and served with extra-cream sauce.

Pan-fried calf's liver cooked with crushed pepper corns, served with a filo pastry parcel of **SMOKED BACON** with lentils and accompanied by tarragon sauce.

Thinly sliced veal kidneys flash-fried, the pan de-glazed with red wine, and served with a shallot confit and a **WHOLE CARAMELISED**, cooked Belgian endive.

Thin slices of calf's liver flash-grilled using butter and placed on a plate with an enriched **CRÈME DE CASSIS** sauce.

Calf's liver pan-fried with fresh rubbed sage, the pan de-glazed with French Du Bonnet and a reduction made with **BLOOD ORANGE JUICE**.

Strands of grated carrots and celeriac shaped into a **NEST FILLED** with sliced poached ox tongue and served with a rocket pesto sauce.

A layered dish of sautéed baby beef liver, sliced red onion rings, rounds of potatoes and smoked bacon, all **DRIZZLED** with a meat glaze.

Strips of sautéed calf's liver with a warm dressing of oil, vinegar, Dijon, lemon juice, thyme and honey and garnished with **ROASTED SHALLOTS** in their skins which pop out when pressed.

TIMBALE of chicken livers and peeled pistachio nuts with a side dish of hot paste au beurre with a **BLACK CURRANT**-flavoured meat sauce.*

Sliced marinated lamb's liver cooked by char-grilling and served with parsnip puree and a rich **DUBONNET SAUCE** made from a **DEMI-GLACE** sauce.*

Veal kidney '**EN HABIT VERT**' wrapped in **BLANCHED SPINACH** then in bacon and roasted in the oven, sliced and served with a cream Dijon and peppercorn sauce.*

Sliced lamb kidneys fried in hot oil, served on a matchstick potato cake with a surrounding sauce of **JUNIPER** berries and grilled wild mushrooms.

FEUILLETE of individual oblong parcels of flaky pastry baked with a layered filling of sautéed calf's liver and **PORK FORCEMEAT** and served with

a wine meat sauce.*

Pan-fried calf's sweet breads served with a sherry cream sauce and garnished with turned and sautéed mushroom with **EDIBLE FLOWERS** around the plate.

Sliced marinated ox tongue flash-grilled then set on fried herbed onions, sprinkled with raw **GRATED HORSERADISH** and served with poached bone marrow.

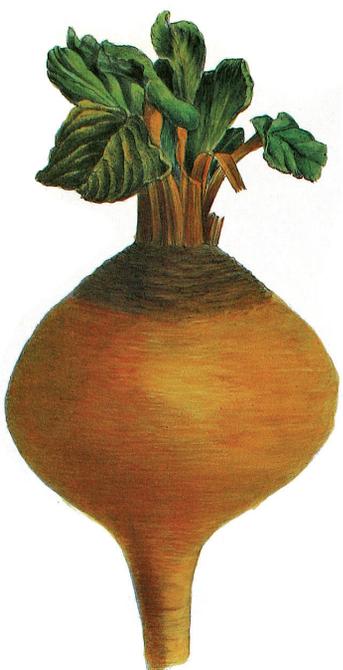
Pink fried calf's liver served with soft buttered noodles, the liver covered with a coffee and **AMARETTO FOAM** and sprinkled with roughly-chopped flat garden parsley.

Poached ox tongue, allowed to cool, peeled then sliced in adequate thickness to sear on the grill and served with a light **DIJON MOUSSELINE** sauce and piped mashed potatoes in spiral.

Crushed peppercorn coated calf's liver sautéed then served with a **SAGE AND LEMON SAUCE** and garnished with fresh avocado cut into a fan.

Calf's brains pre-blanch in a **BLANC** dried then coated in flour, egg and breadcrumbs, pan-fried golden brown and served with a **LIGHT PAPRIKA SAUCE** and lime wedges.*

Calf's sweetbreads stuffed with a slice of foie gras, sautéed then topped with a **MORNAY SAUCE** containing hollandaise, glazed and garnished with



buttered asparagus tips.

Sliced lamb's liver presented with a dome-shaped mould of roasted shallot risotto, surrounded by a semi-sweet white wine sauce and sprinkled with **RUBBED GARDEN SAGE**.

Lamb's liver escalope cut, flash pan-cooked, presented on an onion puree with a sauce of **FLASHED PURPLE SHALLOTS** in butter then reduced with white wine and malt vinegar.

Battered-out pork fillet roulade rolled with **CREAMED SPINACH** and chicken stuffing, poached in a light stock and served with a port jus with chopped apples.

Round **GALETTE** of warm sliced tongue with vinegar soaked beetroot with a layer of buckwheat pancake and surrounded by mixed chopped **NUT CRUNCH**.*

Flash pan-fried slices of lamb's kidney placed beside a mound of a creamed casserole of salsify and **BROAD BEANS**, the pan swilled with shallots, vinegar and white wine.

Grilled wedges of calf's liver topped with a garnish of salsify thinly-cut batters with **RAISINS** and topped with diced shallots, quickly sautéed then the pan swilled out with white wine and aged vinegar.

Sliced roasted veal sweetbreads laid on a bed of buttered spinach, surrounded by a sauce made from shallots, **CRANBERRIES, PORT WINE**, veal stock and cream.

Thick-sliced char-grilled liver surrounded by caramelised onions and served with a **RED ONION SAUCE** flavoured with tarragon.

Sautéed pig's liver cooked pink then topped with **SOFT PUMPKIN SEEDS** and balsamic vinegar and garnished with sauteed globe artichoke, mushrooms and green beans.

Potato and celeriac rosti spread on top with a layer of **SHALLOT PUREE** then surrounded with slivers of grilled liver coated with rosemary sauce.

Lamb's kidneys flash-grilled underdone then laid on **FIELD MUSHROOMS** and glazed with a sauce **PALAISE** made with a mint-flavoured hollandaise.*



Shallow-fried calf's liver placed on a bed of blanched sauteed chard stalks, the **PAN DE-GLAZED** with butter, a pinch of sugar, balsamic, wine, soaked sultanas and peeled pistachio nuts.

Boiled then refreshed sweetbreads cooked in a **BLANC**, then coated in flour, egg and breadcrumbs, shallow-fried in oil with **PURPLE SAGE** and served with warm pickled whole petit chicory.*

A base of warm **FIG MARMALADE** topped with sliced duck livers sauteed in butter and sage then presented with capers, cracked pepper and chopped nuts in black butter.

Fried sliced chicken liver in rubbed herbed, placed beside a fanned **FENNEL BULB AU GRATIN** and served with ginger-scented chutney and lambs lettuce garnish.

Pressed potato mash wrapped in boiled onion leaves and served with fried calf's liver with a topping of sauté shallots, garlic, **PINK PEPPERCORN** with the swilled out with red wine and vinegar.

Lamb's tongue braised in a red wine sauce, the skin removed from the tongue and sliced and served with some of the corrected sauce and **WHITE BEAN STEW** using haricot blanc.

NOTES

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