



Dinner Menus

Autumn/Winter Menus 2011

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask



Starters

Fish

Seared Shetland scallops with truffled cauliflower purée, crisp cauliflower fritters, caper and raisin dressing

Cured mackerel salad with pickled apple and radish, baby salad leaves and rhubarb purée

Slow-cooked beetroot cured salmon with a dill and cucumber relish, malted rye and honey loaf, horseradish butter

3 Little Fish - Mackerel tartare, slow-cooked beetroot cured sea trout and 'London Smoked' salmon, served with a blackened tomato salsa and horseradish crisp

Soufflé Arnold Bennett - Gruyère and cheddar cheese soufflé, smoked haddock cream on baby spinach with marinated tomato and watercress salad

Dorset crab tortellini with steamed samphire and a tomato and crayfish dressing

Seared yellow fin tuna with a salad of grilled courgettes, roasted red pepper and fennel, aubergine caviar, quail egg and olive powder

Meat

Balmoral roe deer carpaccio with crisp capers, pickled shallots, potato wafers, baby salad leaves and tarragon mayonnaise

Pressed ham hock, suckling pig and black pudding served warm with piccalilli, spelt bread and English mustard butter

Home smoked, and cured, free range Merrifield duck breast salad with celeriac rémoulade and black fig purée

Roast free range chicken and guinea fowl rolled in air dried Cumbrian ham with pear, hazelnut and chervil salad

Chicken liver and foie gras parfait with plum jelly and toasted brioche

Glazed, roast, boned quail salad with winter truffles, roast pumpkin, chestnuts and watercress

Vegetarian

Tarte fine of seasonal wild mushrooms, aubergine and caramelised onions with sherry vinegar and truffle dressing

Ravioli of chestnut and winter squash on a Jerusalem artichoke purée, grated Vacherin

Soft boiled duck egg with beer braised onions, buttered ceps and tarragon hollandaise

Heritage beetroot and fig salad with soft ewe's milk cheese, toasted almonds and fig infused balsamic syrup

A colourful salad of baby Autumn vegetables and herbs with roasted tomato panna cotta and black olive dressing

Cappuccino of cannellini beans - creamy white bean soup with truffle butter tortellini, sauté of trompette mushrooms and herb oil

All served with a selection of breads and unsalted English butter

OPB House - 26-28 Sidney Road - London SW9 0TS

Tel (020) 7733 3151 - www.bluestrawberry.co.uk - Fax (020) 7733 3154

Blue Strawberry - a division of MJT Holdings Limited - Registered in England - Company registration number 6006815



Main Courses

Fish

Pan fried sea bass with a parmesan crust, pumpkin and truffle purée, pickled girolle mushrooms and steamed fine beans

Roasted black bream with brown shrimp butter, black garlic gnocchi, parsley root purée and sea purslane

Roast gravadlax fillet of salmon with a horseradish crust on potato rösti, beetroot and buttered spinach, herb hollandaise

Pan fried fillet of cod with braised cabbage and bacon, tarragon cream and potatoes Anna

Crisp fillet of sea bass, crayfish tail, herbed spätzle with a courgette, tomato and shellfish sauce, curly kale

Roast fillet of Loch Duart salmon, orange braised bronze fennel, crab and potato beignet, winter greens and a cider butter sauce

Meat

Roast fillet or Sirloin of Casterbridge beef on braised short rib with fondant potato, cauliflower purée and wilted spinach

Grilled Black Angus sirloin on a roast field mushroom with triple cooked chips, watercress salad, tomato and tarragon béarnaise

Roast rump of lamb on creamy artichoke and potato mash with French beans, tomato, olive and rosemary jus

Fillet of venison on haggis mash with braised red cabbage and roasted root vegetables with a gin and juniper jus

Pot roasted corn fed chicken with slow cooked leg, potato Dauphinoise, grilled leeks, baby spinach and a light chicken jus

Roasted breast of guinea fowl with herbed butter, wrapped in streaky bacon with Penny Bun mushroom marmalade, roast King Edwards and sprout petals

Roasted free range duck breast, duck fat potatoes with parsley, honey glazed carrots stuffed Hispi cabbage and a red wine jus

Boned quail stuffed with foie gras, butternut and pearl barley risotto with winter greens and crispy vine leaf

Roast partridge or pheasant with roasted potato with braised cabbage, thyme and juniper, black pudding beignets, red currant jus and bread sauce



Vegetarian

Wild mushroom 'Scotch' duck egg, grilled leeks, caramelised onion and Devon Oke tarte fine with a lemon butter emulsion

Warm seven mushroom salad on a potato rösti with slow roast tomatoes and balsamic braised red onions

A gratin of pink fir apple potatoes, Heritage cauliflower and Montgomery cheddar, fricassé of Scottish girolle mushrooms and wild garlic leaf

Aubergine, tomato and fresh parmesan schnitzel with wilted spinach on a crisp potato cake with a pesto and red pepper sauce

Crunchy parmesan coated poached egg in a darphin potato nest with spinach, celeriac julienne and hollandaise

Spiced spinach parcel with paneer, aubergine pickle, tomato and ginger sauce and pumpkin pulao



Desserts

Trio of desserts: Raspberry cranachan and fig roll, ginger and white chocolate bread and butter pudding, lime cheesecake

Banoffee tart with caramelised baby banana

Damson burnt cream on an almond sponge with damson sorbet

Bakewell tart, mulled poached pear with iced pear mousse

Yoghurt cheesecake with muesli biscuit, blackcurrant compôte and sorbet

Chocolate "Horlicks" fondant with salted caramel cream

Brandy snap box, salted caramel popcorn, milk ice foam and Muscavado jelly

Granny Smith "roll" with vanilla rice pudding, poached apple

Calamansi lemon meringue tart with ginger and zest of 'Buddha's Hand' and rhubarb sorbet

Home made cinnamon sugar doughnut with blackberries, vanilla ice cream and Bramley apple compôte

A selection of English and Continental cheeses served with biscuits, fruits and chutneys. Served as an individual course or on a cheese table

Each dish is priced individually. Our team will price any combination of dishes, and will suggest appropriate menus for your specific budget.

All dinners and lunches are served with fresh filter coffee, teas, fresh mint tea and herbal infusions.