

## **Starter**

Cambridgeshire Asparagus, Crispy Hens Egg, Smoked Duck, Fresh Truffle

### **Asparagus Soup**

2 onions sliced  
2 cl garlic sliced  
75g peeled sliced potatoes  
350g Cambridgeshire asparagus chopped small  
1 litre white chicken stock  
150ml of double cream  
75g butter (noisette)  
2 hand fulls of baby spinach

### **Method**

1. Sweat onions and garlic until soft, add potato and sweat for 1 minute
2. Add asparagus and stock, boil for 7 minutes, add cream and boil for 2 minutes
3. Take off heat, add beurre noisette and spinach, blend until smooth
4. Pass through a sieve, season with salt and lemon
5. Pass again through a sieve and chill over ice

### **Asparagus Puree**

400g sliced asparagus  
40g butter (noisette)  
40g double cream (boiled)

### **Method**

1. Cook asparagus in boiling salted water until soft
2. Drain while hot and squeeze out excess water
3. Blend with cream and butter until smooth
4. Season with salt and pass

### **Duck Rilette**

100g duck jelly from confit  
4 duck legs (confit in duck fat)  
20 slices of smoked duck  
70g chopped parsley  
100g finely diced shallots cooked in white wine  
6 leaves of gelatine soaked

### **Method**

1. Pick the meat from the bone of the duck while warm, discard any bones and skin, keep the meat quite chunky
2. Mix with the shallot and parsley
3. Warm the duck jelly and gelatine together until dissolved, mix through the meat and season with salt and pepper
4. Press a 2 cm layer in a rectangle cake tin and cover with slices of smoked duck
5. Add another 2 cm layer of duck mix on top
6. Leave to rest for 20 minutes then vacuum pack the whole thing
7. When set cut into cubes and double pane through garlic bread crumbs

### **Garlic Breadcrumbs**

3 loaves of white sliced bread

15 cloves of garlic sliced

### **Method**

1. Take the crust off the bread and cut each slice into 4
2. Mix with garlic and leave to dry for 24 hours in a warm place
3. When dry, blend all together until bread crumbs is achieved then pass through a sieve

### **Truffle dressing**

25ml balsamic vinegar

125ml grape seed oil

50ml olive oil

12ml sherry vinegar

50ml white truffle oil

Lemon juice

5 small truffles finely chopped

Salt to season

### **Method**

1. Blend all ingredients together until smooth
2. Add salt and lemon to taste

### **Duck Lardons**

1 smoked duck breast

#### **Method**

1. Slice the breast length ways 1mm thick
2. Then cut into 1mm lardons
3. Bring the lardons up to the boil and then drain and chill

### **Asparagus Spears and Diamonds**

8 whole spears of asparagus

#### **Method**

1. Snap off the wooden end of the spears and trim all excess tips up to the top 1cm
2. Cut the top 3cm long and blanch in boiling salted water until tender, chill in ice water
3. With the bases slice on a mandolin and cut into diamond shapes

### **Poached Crispy Hens Egg**

4 hens eggs

4 large peeled maris piper potatoes

1 Japanese spaghetti mandolin

#### **Method**

1. Poach the eggs in boiling salted water with white wine vinegar until the white is cooked and yolk runny, chill in ice water
2. When cold trim off any excess so you get an nice round shape
3. Put the potato through the spaghetti machine and damp of any excess moisture
4. Wrap the eggs in the strands of the potato until completely surrounded
5. To serve deep fry in vegetable oil at 180°c for 3 minutes or until crisp
- 6.

#### **To serve**

Put a small pool of warm puree in the base of a bowl

Deep fry the hens egg and duck rilette until crispy

Toss the asparagus spears and diamonds through the truffle vinaigrette

Pan fry the lardons until crisp

Place the egg on the puree and lay the asparagus, rilette and lardons around the puree

To finish pour around the hot asparagus soup and scatter fresh truffle slices

## **Fish**

### **Braised Lobster with Chicken Gizzards, Baby Root Vegetables and White Port**

#### **Lobster**

2 lobsters 1 ¼ pounds each  
12 baby carrots  
6 baby turnips  
6 baby turnip  
6 baby leeks  
12 chicken gizzards  
Handful of trompette de la mort  
300ml white port and lobster sauce

#### **Lobster method**

Retain all lobster bones for sauce

1. Remove the tail and claws of the lobster
2. Quickly rinse under cold water and blanch in boiling salted water for 4 minutes and chill in ice water
3. When cold remove meat from the claws, arms and tail and cut the tails in half through the length
4. Each portion should consist of 1 claw, 1 arm and ½ tail

#### **Chicken Gizzards**

12 chicken gizzards  
Duck fat  
Salt and sugar

#### **Method**

1. Remove gizzards from the birds and remove any excess fat or sinew
2. Lightly season with 50% sugar and 50% salt, leave for 12 hours in the fridge
3. After 12 hours rinse under cold water and slowly cook in duck fat until they wont resist the point of a small knife then drain

### **White port Jus**

Bones of 2 lobsters (chopped And roasted)

1 shallot sliced

½ head of fennel sliced

1 litre of veal stock

500ml fish stock

1 stick of celery sliced

½ bottle of white port

10 pink peppercorns

5 star anise (crushed)

2 sprigs of parsley

2 sprigs of chervil

3 bay leaves

### **Method**

1. Caramelize the shallot, fennel and celery until golden brown and drain, add back to a deep saucepan
2. Stir until they start to sizzle and add roasted lobster bones, stir for 1 minute, deglaze with white port and reduce until sticky
3. Add stocks and bring back to the boil and skim
4. Add the rest of the ingredients and simmer for 25 minutes skimming occasionally
5. Pass through a chinois, squeezing all excess juices
6. Pass through a muslin cloth seven times
7. Bring to the boil and reduce to sauce consistency

### **Baby vegetables**

12 carrots

6 baby turnips

200g butter

8 sprigs of thyme

### **Method**

1. Peel the carrots and turnips keeping the shapes of the vegetables as much as possible
2. Tin foil the ends of the vegetables individually
3. Place carrots in one pan of cold water and turnips in another add 100g of butter and 4 sprigs of thyme to each and a pinch of salt and sugar
4. Simmer until the vegetables are tender and cool in the cooking liquor

## **6 baby leeks**

### **Method**

1. Trim the leeks until all uniform and the same size
2. Cook in boiling salted water until tender
3. Chill in ice water
4. When cold cut the leeks in ½

### **Trompettes**

Trim and quickly rinse under cold water and dry

### **To serve**

Place 200g of butter in a pan and stir until it turns to foam, add the gizzards and continue to stir for 1 minute.

Add the lobster and keep coating with the butter (if the butter starts to change colour then it is too hot! If it stops foaming it is too cold reduce or add heat accordingly)

When the lobster is hot add the baby vegetables for 1 minute and then drain everything through a colander but keeping the butter. Put the pan back on a high heat and deglaze with 200ml of white port, when the port is sticky add the jus, bring to the boil and season.

Place the lobster, vegetables and gizzards in a small bowl so you can see all the ingredients with a lobster claw on top.

Pour over a little white port jus and finish with a drizzle of the cooking butter.

## **Main**

Slow Roast Pork Fillet, Black Pudding Purée, Confit Pork Belly, Creamed Cabbage, Jus of Cider

### **Pork and Black Pudding Mousse**

80g of black pudding

120g of pork fillet, tail ends

80g of double cream

1 whole egg

#### **Method**

1. Blend the pork and black pudding until smooth in a blender then chill for 5 minutes
2. Blend together with egg until smooth, add cream and blend until smooth then pass through a drum sieve
3. Season and chill

### **Pork Fillets**

2 pork fillets

6 slices of parma ham

Salt and pepper

Black pudding mousse

#### **Method**

1. Trim the pork fillets of all sinew and fat and roll tightly in cling film and cut into 6 even portions
2. Season each piece with salt and pepper
3. Take one sheet of cling film and place 1 slice of parma ham on the cling film then smooth a thin layer of the black pudding mousse over the ham and place one piece of pork in the middle.
4. Roll the parma ham and cling film around the pork then tie each end in a knot tightly. Repeat until all the pork is wrapped individually
5. Vacuum pac each one tightly
6. Cook at 62°c for 28 minutes

### **Apple and Black Pudding Puree**

4 Braeburn apples

200g black pudding

#### **Method**

1. Peel and core the apples
2. double vacuum pac and cook in boiling water for 30 minutes
3. when cooked drain off excess juice and blend together with the black pudding until smooth
4. pass through a sieve and taste for seasoning

### **Pork Shoulder**

1 pork shoulder boned and de sinewed

Salt and sugar

Duck fat

Pork and cider sauce for reheating

Prunes diced

#### **Method**

1. lightly salt and sugar the meat and refrigerate for 12 hours
2. cook in duck fat and vacuum pac then cook at 75°C for 48 hours in a waterbath
3. when cooked drain off fat and pick down the meat to reheat warm a little sauce until sticky
4. add compressed chopped apple and diced prune to serve

### **Pork and Cider Sauce**

500g of chopped roasted pork bones

1 shallot sliced

1 stick of celery sliced

250ml English cider vinegar

2 litres of brown chicken stock

1 head of garlic split

4 sprigs of sage

10 peppercorns

500ml of fresh granny smith juice

### **Method**

1. caramelize the shallot and celery until golden
2. add the roasted bones and stir for 1 minute
3. deglaze with vinegar and reduce until sticky
4. add stock and bring to the boil
5. skim add, sage, garlic and peppercorns and boil for another 25 minutes skimming occasionally
6. squeeze through a chinois and pass through muslin cloth 7 times
7. add apple juice and bring to the boil
8. skim and reduce until sauce consistency
9. to serve add a bit of fresh apple juice to taste

### **Pork Belly**

1 x 500g piece of deboned – de skinned pork belly

Salt and sugar

Duck fat

### **Method**

1. salt and sugar the belly and refrigerate for 12 hours
2. wash and vacuum pac with duck fat and cook for 48 hours at 72°c
3. chill and press
4. Cut into 1cm thick 3cm wide 5 cm long pieces and pan fry to reheat for serving

### **Apple and shallot foam**

330g of peeled sliced braeburn apples

170g of sliced shallots

500ml of white chicken stock

100ml of double cream

### **Method**

1. Caramelize the apple and shallots in a hot pan until completely golden
2. Add the stock and simmer for 1 minute
3. Add the cream and boil for 1 minute and take off the heat
4. Blend until smooth and pass through a chinois
5. Season, pass again and chill
6. Add 500ml of mix to a foam machine and charge with 1 gas and shake well

### **Confit Shallot**

6 round shallots 1 sprig of thyme  
2 cloves of garlic  
50ml of olive oil  
Tin foil

### **Method**

1. Put all ingredients together inside a tin foil pocket
2. Bake in the oven at 120°C until the shallots are tender
3. When cold carefully peel the shallots and cut in half
4. Caramelize in hot oil to serve

### **Potato Cannelloni**

2 large peeled maris piper potatoes  
50g potato flour

### **Method**

1. Put the potato through a Japanese potato slicing machine into long sheets
2. Cut into 10 cm long 5cm wide sheets of potato and blanch the sheets of potato in the fryer at 160°C until transparent
3. Roll sheets around metal cylinders wrapped with silicone paper and seal the edges with potato, flour and water mix and season with salt and re-fry at 180°C until crispy then slide off the cylinders when crispy

### **Creamed Cabbage**

1 savoy cabbage  
300ml double cream (reduced to 100ml)

### **Method**

1. Finely slice the cabbage leaves removing the stems
2. Cook in boiling salted water until soft to the bite and then chill in ice water
3. Squeeze out excess water
4. To serve warm in a pan with cream and season

### **To serve**

Take the pork fillet out of the vacuum bag and cling film and quickly colour in hot oil in a pan.

Warm all other ingredients apart from the apple and shallot foam and potato cannelloni  
Place a spoon of puree on the left hand side centre of the plate

Place the pork belly just above the puree and place on top the 2 half shallots, next to this place the cabbage in a rectangular ring then half fill the cannelloni of potato with the braised shoulder and apple and top with the cold shallot and apple foam

Slice the pork fillet into 3 slices each and place on top of the cabbage

To finish pour the sauce over and around the meat

## Dessert

### Apple and Rhubarb Crumble with Caramel Pousse Café

#### Gateau

##### **Sponge**

3 eggs

75g sugar

80g sieved flour

77g Melted butter (not hot)

##### **Method**

1. Whisk the sugar and eggs until ribbon stage
2. fold in the sieved flour
3. fold in the butter
4. line a tray with silicon paper
5. spread the sponge mixture evenly and bake at 190°c for 3 – 4 minutes until springy to touch
6. cut to 11cm in height x 19.5cm in length and place in the bottom of the gateaux tray lined with cling film

##### **Rhubarb Marmalade**

200g of diced rhubarb

200g sugar

¼ lemon zest

##### **Method**

1. Cook all ingredients in a pan stirring constantly until jam like consistency
2. Spread on top of sponge

##### **Crumble mix**

100g Flour T45

100g Sugar

75g Butter

##### **Method**

1. Mix all ingredients together until crumble.
2. Cook at 180 for 7 minutes
3. Let this go cold and break up
4. Sprinkle on top of marmalade

### **Apple Puree (for mousse and plate)**

6 braeburn apples

#### **Method**

1. Peel, core and half apples
2. Vac pac twice
3. Boil for 25 to 30 minutes
4. Blend and pass

### **Apple Mousse**

150g apple puree (as above)

Pinch of salt

2.5g lemon juice

125g whipping cream

1 ½ leaves of gelatine

#### **Method**

1. Warm up 100g of puree and dissolve in 1 ½ leaves of gelatine
2. Add the other 50g of puree
3. Semi whip the cream and fold in to the puree and gelatine
4. Season with salt and lemon juice
5. Pour onto the crumble and leave to set for roughly half an hour

### **Rhubarb Jelly**

120g of passed rhubarb juice (through muslin)

1 ½ leaves of gelatine

10g of sugar (to taste)

#### **Method**

1. Warm up 100g of the juice and dissolve in the sugar and gelatine
2. Add remainder of juice
3. Once cold but not set pour on top of set mousse

### **Vanilla Tuile**

100g fondant  
100g glucose  
4 dried vanilla pods

#### **Method**

1. Cook the fondant and glucose to 160°c
2. Add dried vanilla pods
3. Pour onto non stick mat and allow to cool
4. When cold blend to powder
5. Sprinkle mix through a sieve onto tray lined with silicon paper
6. Cook in oven at 180°c until shiny and cut to 14cm in length and 2cm in width
7. Store in an air tight container

### **Rhubarb Sorbet**

250g	Puree
25g	Pro Crema
23g	Glucose
5g	Sugar
21g	Bacardi
1.3g	Acid Neutrose

#### **Method for puree**

1. Roughly chop rhubarb and weigh then add 10% sugar and a little bit of water or juice to cook down until soft.
2. Blend and pass through a chinois
3. Weigh 250g of the puree and rest until cold
4. Add all the ingredients into vita prep and mix then churn in an ice cream machine until set to a sorbet consistency

### **Caramelised Apples**

4 braeburn apples  
Butter  
Water

#### **Method**

1. Peel, core and quarter apples
2. Cook in butter and water to cover apples until soft
3. Sauté apples in butter to colour outside and serve

**To assemble gateaux (Layers from bottom to top)**

Sponge

Marmalade

Crumble

Apple mousse

Rhubarb jelly

**To assemble dessert cut gateaux to 4cm width x 7.5cm length**

Vanilla tuile (on top of gateaux)

Caramelized apples (over gateaux and tuile)

Apple puree on the side of plate next to gateaux

Crumble next to apple puree

Quenelle of rhubarb sorbet on top of crumble

**Caramel Pousse Café**

**Apple Caramel**

500g juiced apple

Calvados to taste

**Method**

1. Bring to the boil and reduce the juiced apple over the heat until caramel and add calvados to flavor

**Rhubarb Syrup**

200g of rhubarb juice

60g of sugar

**Method**

1. Bring to the boil and reduce over the heat until syrup consistency

**Apple Cream**

50g apple puree (recipe as above)

200g whipping cream

**Method**

1. Mix the apple puree and whipping cream together to taste until whipped cream consistency

**Crumble**

Very small amount from above

**To assemble**

Pour the apple caramel in the bottom of the glass then pour apple cream on the top

Slowly pour the rhubarb syrup through the cream to produce layers

Sprinkle crumble on top

Caramel pousse café served in tall rounded shot glass