

create[®] at OXO2



3 Course Dinner Menu 2016

Starters

Hot smoked salmon, mascarpone and leek terrine, wheatgrass, cucumber ribbons, red watercress, chive vinaigrette

Wild rabbit ballotine, spring vegetables, pickled, raw and charred, tarragon hollandaise

Terrine of Grey Sole, smoked eel and chervil, pickled cucumber ribbons, cucumber pearls, chervil vinaigrette, avruga caviar, celery cress

Potted Colchester crab, cucumber crème fraiche, watercress jelly, prawn salsa, dill oil, sourdough croute

Chilled tomato consomme en gelee, gazpacho vinaigrette, avocado mousse, sour cream dressed langoustines

Ballotine of quail, spring onion and truffle, poached white asparagus, nectarine carpaccio, sherry vinaigrette (supplement £1.50)

Pressed poussin, foie gras and girolles, duck liver parfait cream sauce, grilled baby leeks and tiny mushrooms

Vegetarian Starters

Baby waterloo and sweet pepper cannelloni, charred aubergine, olive soil, heritage cherry tomato, basil gel, purple micro basil (v)

Yellow courgette panna cotta, courgette ribbons, grilled baby courgette, tempura flower, broad beans, orange vinaigrette (v)

Watercress panna cotta, goat's curd, toasted hazelnuts, white and green asparagus, truffled sourdough croute (v)

Cauliflower panna cotta croquette, heritage cauliflower confetti, cauliflower coconut mousse, toasted coconut flakes, black sesame seed emulsion (v)

Mains

Herb crusted saddle of new season lamb, slow roast shallot and puree, balsamic reduction, grilled baby artichokes, slow roast cherry tomato (supplement £2.50)

Guinea fowl supreme, truffled pea puree, mint jellies, baby spring vegetable nage, Jersey Royal foam, Chardonnay jus

Braised pork belly, pressed caramelised chicory tart tatin, braised heritage beetroot, coulis and grapefruit dulce de leche

Braised beef cheek, rolled with new garlic, baby spinach and marjoram, cauliflower croquettes, saffron parisienne potato, creamed spinach puree, Cabernet reduction

Grilled stuffed quail, peach shallot and marjoram pastille, squash parisienne, viognier and peach beurre blanc (supplement £2.50)

Fillet of Cumbrian beef, oxtail and spinach croustillantes, charred new season red onion, steamed baby spinach, confetti of mirepoix, oxtail Cabernet jus

Fillet of pollock with a lemon balm sourdough crust, creamed potato, ragu of cockles, winkles and preserved Lemon, Fines herb cream

Fillet of halibut with a lime gremolata crust, Jerusalem artichoke puree, fondue of leeks and Trompe du Mort, yuzu gel

Vegetarian Mains

Tian of summer squash, wild garlic, Black Trumpet mushrooms, beetroot poached potato parisienne, heritage baby beetroot, chive beurre blanc (V)

Baked beetroot petals and ricotta, honey braised parsley root, rainbow chard stems and creamed leaves, beetroot coulis, parsley cream (V)

Green and yellow courgette and goat's curd cannelloni, slow roast cherry tomato, red pepper coulis, tabouli stuffed baby aubergine, goats cheese puff twist (V)

Carrot and Yorkshire fettle soufflé, braised baby carrots, charred baby leeks, smoked feta cream, broccoli coulis, parsley gel (V)

Desserts

White nectarine and ice wine tart tatin, nectarine jellies, candied lemon peel, blackberry coulis, freeze dried blackberry and sorbet

Vacherin cheesecake, pink Champagne poached strawberries, Champagne gel, basil coulis, micro basil

Milk chocolate honeycomb semifreddo, honeydew coulis and pearls, honeydew and lavender delice teardrop

Espresso macchiato bavarois terrine, ice coffee shot, almond praline biscotti, chocolate coulis, caramel almonds

Meyer lemon bar, pistachio genoise lime mousse quenelle, caramel lime crisp, zesty pistachio croquant

New season rhubarb and custard, buttermilk and rose panna cotta, amaretti crumb, rose poached rhubarb delice, sugared rhubarb crisp, rose coulis

Watermelon and galanga semifreddo, watermelon jellies, rosehip coulis, white chocolate curls, caramelised watermelon seeds, ginger shortbread tuille

Valrhona chocolate fondant, white chocolate ice cream, raspberry and white chocolate snow, raspberry mousse