



International Private Chef

Coffee Flavoured Menu

Starter

Roasted baby quail, poached quail egg, confit quail Leg, Liberica and almond crumble

Pea and watercress soup with Robusta flavoured powder rye croutons , V

Heritage tomatoes with pickled beetroot, carrot ribbons, St Mauree goats cheese
toasted pine nuts Canephora dust

Scallops seasoned with Vietnamese coffee with pea puree, fennel pollen and crispy pancetta, pickled radicchio

Main

Braised short rib with Coffee rubbed fillet steak

Creamed Arabica scented dauphinoise with orange glazed carrots, red wine Jus

Purple rain forrest coffee rubbed venison with creamed celeriac mash
grilled artichokes with butter wilted Swiss chard and a chocolate Jus

Pan fried Seabass with Pearl barley baby spring onions butternut puree and liqueur Irish coffee
With wild garlic flavoured cream with artichoke crisp

Deserts

Chocolate Fondant with vanilla mascarpone cream Turkish coffee and milk powder

Mocha butter cream Gaufrette accompanied by Excelsa laced with aged rum syrup

Apple tartan with butterscotch coffee sauce, accompanied with salted vanilla ice cream

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