



International Private Chef

## Autumn / Winter 2020 Canape's

### **Fish**

- “Hendricks” Gin Slow cured Gravlax, tonic caviar served on a buckwheat blini
- Quail egg with golden salt wrapped in smoked salmon served on toasted brioche
- Teriyaki-cured salmon, winter slaw and horseradish crisp-breads
- Seared Scallop marinated with coriander and lime, ponzu dressing
- Mini shrimp okonomiyaki, bonito flakes, Japanese mayonnaise
- Ponzu marinated tuna, avocado puree, crispy seaweed, soy dressing
- Grilled mango and yuzu and coriander tiger prawn skewers
- Lobster arancini, roasted romesco sauce

### **Meat**

- Teriyaki beef fillet skewers, sesame crust, and wasabi mayo
- Venison Carpaccio with artichoke rocket and olive tapenade
- Coronation chicken beignet, spiced mango purée & coriander
- Foie Gras filled macaroon with Port
- Ham Hock and celeriac puree with blackcurrant peel
- Sesame duck breast with plum compote, brioche toast
- Rosemary Beef, fondant potato & Béarnaise sauce
- Beignet of veal sweetbreads with rosemary and onion cream
- Malaysian chicken skewer, peanut sambal dip & coriander

### **Vegetarian**

- Beets on toast, fig, nettle jam
- Shropshire Mini truffle mac and cheese with crispy shallots
- Acorn squash risotto, gorgonzola in a parmesan cornet & chestnut
- Shaved turnip ravioli filled with horseradish, roasted truffle potato
- Whipped goat's cheese, red onion jam in a parmesan cup & red-vein sorrel
- Jerusalem artichoke tart, crème fraiche, pickled enoki & hazelnut crumb
- Macaroni cheese croquette & black truffle mayonnaise

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## Autumn / Winter 2020 Starters

### **Fish**

- Scallop Ceviche with fennel puree and orange segments and Yuzo Gel
- Smoked trout, trout roe dressing, almonds, broccolini salad, confit tomatoes
- Cornish red mullet with crab risotto and Kombo
- Tandoori monkfish cheeks, charred sweetcorn, finger lime, coconut, crispy onion, pickled chilli
- Monkfish with butternut / chorizo with spiced beans
- Tuna tartare, yuzu Jelly and shiso granita
- Mackerel tartare with razor clams with seaweed powder and saffron sauce

### **Meat**

- Honey Glazed quail breast confit shallot, endive, Medjool dates with jus
- Poached Guinea fowl with butternut squash puree and savoy cabbage with shaved truffles
- Duck foie gras terrine, maple syrup, port pickled apple, gingerbread crumble
- Chargrilled lamb rump, spiced aubergine, minted yoghurt & couscous salad
- Carpaccio of beef, globe artichokes, pickled shallot rings & Périgord truffle
- Duck breast with beetroot purée and butternut fondant and chicory.

### **Vegetarian**

- Watermelon, barrel aged feta, avocado mousse, mizuna and black olive oil
- Butternut squash cannelloni with poached duck egg, frizzy salad, bread crisps with chopped hazelnuts
- Baby heritage carrots with dehydrated grapes, yoghurt gel, herb puree with vadouvan crumb
- Gorgonzola & walnut filled cannelloni, sautéed wild mushrooms, swiss chard and celery cream
- Double baked cheddar cheese soufflé, caramelised fig and red onion jam, rocket and hazelnut salad
- Butternut ricotta ravioli with sage butter and red onion jam, and amaretto biscuits

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## Autumn / Winter 2020 Mains

### **Fish**

- Pan fried sea bass served with wilted kale, baby turnips, crushed baby potato's caper beurre noisette
- Pan fried turbot with squid ink crumb, globe artichoke and pickled samphire with herb emulsion
- Brown butter-baked haddock with braised fennel, fennel velouté and brown shrimp
- Sous vide monkfish wrapped in Parma ham, with red wine jus, lemon sabayon and cockles
- Halibut, compressed cucumber, crab, and lemongrass consommé
- Native lobster risotto with tarragon and chives

### **Meat**

- Smoked black olive & juniper crusted venison with roasted beetroot puree, butternut fondant, salsify and red wine Jus
- Rosemary and butter roast breast of Cotswold white chicken, potato gratin, caramelised white onion and sage puree, roast winter greens, thyme red wine jus
- Slow braised beef, truffle mash, sticky glazed parsnip, buttered kale, red wine sauce
- Pressed lamb shoulder, honey and black garlic glazed fondant, squash cream, goats curd and mint oil
- Herb roast rump of lamb, artichoke cream and crisps, heritage roast carrots with dill pesto, Nasturtium oil and redcurrant jus
- Fillet of Venison, braised red cabbage, dauphinoise potato, orange glazed carrots with juniper berry jus
- Infused Guinea fowl breast with Roast parsnips puree, black trumpets mushrooms, dehydrated grapes and oats with Bordeaux red wine Jus

### **Vegetarian**

- Butternut filled ravioli deep fried sage, beurre noisette, toasted pine nuts parmesan
- Potato gnocchi with cep mushroom, English pea fricassee
- Beetroot risotto with candy beetroot, goat's curd, celery & hazelnut praline vinaigrette
- Lancashire bomb cheese soufflé, cauliflower velouté & pine nut dressing
- Spinach, lemon and garlic penne tagliatelle with torn burrata
- Polenta ravioli, artichoke and truffle and black garlic cream
- Buckwheat and ricotta hotcakes with preserved lemon salsa

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## Autumn / Winter 2020 Desserts

- Sticky date and orange pudding, toffee sauce and chocolate ice cream
- Valrhona chocolate torte, passion fruit curd, mango and passion fruit confit
- Mont Blanc tart, roast chestnut puree, spiced apricot, hazelnut, meringue, and candied chestnuts
- Pear, cinnamon, vanilla panna cotta chocolate shell
- Blackberry set cream, lemon thyme and caramelised puff pastry with dark chocolate crumbs
- Banana and peanut parfait, almond shortbread, fresh raspberries with raspberry & lime gel
- Mango mousse, toasted coconut oats, sake roasted pineapple, strawberries and yuzu ice cream (Vegan)
- Vanilla panna cotta bean with hazelnut praline crumble rhubarb puree and ginger stems
- Orange cream filled chocolate sphere with whiskey ice cream with pistachio caramel crackle
- Deconstructed Autumn Eton mess, shards of meringue with figs and pears served in a chocolate sphere
- Chocolate orange tart with Kirsch Chantilly and pistachio ice cream
- Chocolate fondant, salted caramel ice cream with hazelnut sand
- Chocolate and banana tort with chopped hazelnuts and lime confit
- Chocolate pumpkin cheesecake with winter berry and sorbet
- Rhubarb crumble with creme anglaise
- Chocolate and orange tart with toasted almonds and vanilla ice cream
- Apple and blackberry tarte tatin with calvados sorbet

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