

Chef Andy B

PROFESIONAL PRIVATE SERVICE

Private | Events | Hospitality



Spring / Summer 2024

Cold Canapés

Fish

- Thai crab salad with grapefruit served in a mini cucumber cup
- Langoustine claw cocktail with pearls and sprig of dill
- Home-cured Hedrick's gin salmon with tonic caviar set on a blini
- Smoked haddock rillette with pickled cucumber on rye toast
- Marinated tuna loin with black radish and passion fruit coulis served on a bamboo skewer
- Bloody Mary pipettes with lime-marinated shrimp
- Tuna, quail egg Niçoise salad with anchovy

Meat

- Mustard carpaccio of beef with truffle mascarpone and parmesan shavings
- Nori chicken cracker, smoked cod, and green apple purée
- Thyme and lemon polenta with goats' cheese fondants and Cumbrian ham
- Beef tartare with sour onions and oyster emulsion
- Grilled baby asparagus wrapped with aged Parma ham drizzled with truffle oil
- Rosemary skewers lamb cannons with mint and hummus dip
- Seared sirloin beef, rhubarb purée and horseradish cream on a bagel crisp
- Bresaola with radicchio, chilli jam and mascarpone on apple polenta
- Duck rillette with cucumber gel on a black pepper croute

Vegetarian

- Asparagus "En Vessie" with black truffle and potato
- Enoki mushroom and Asian winter garden shoots with plum chutney and pickled ginger
- Parmesan (V) sables topped with goats cheese, oven-dried tomato and pesto
- Pea and mint tartlet topped with creamy feta
- Beetroot macaroons filled with Sainte-Maure goats cheese and chives
- Dolcelatte with roasted balsamic fig on a raisin croute
- Tomato and shallot bruschetta with pesto

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Hot Canapés

Fish

- Mini crispy lobster burgers with Asian slaw
- Marinated scallops served on a spoon with salsa verde and crispy pancetta
- Cornish crab spring roll with soya and ginger spiced dipping sauce
- Thai fish cakes with wasabi mayo
- Salt cod mini croquettes with lime chilli mayo
- Monkfish skewer marinated in fragrant yoghurt and mustard seeds

Meat

- Rosemary skewered marinated spring lamb cannons with pea and mint dip
- Mini chicken tacos with sour cream and siracha
- Mini chorizo scotch egg with tomato jam
- Marinated lamb rump with a Baba ganoush crème fraiche
- Thai chicken on a lemongrass skewer, with sweet dipping sauce
- Mini Thai chicken on lemongrass with Asian dip
- Lamb, pea and potato samosa with a mint yoghurt dip

Vegetarian

- Pear, walnut and Shropshire blue cheese tart
- Wild mushroom stuffed risotto arancini with mozzarella
- Mini brioche filled with spinach and wild mushroom topped with soft boiled quail egg and hollandaise
- Cauliflower and gorgonzola risotto ball served with honey mayonnaise
- Pea and mint risotto ball with tomato jam
- Tomato pesto shallot crostini

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Starters

Fish

- Squid with peppers and grilled artichokes and tomato gelee
- Lobster peached with fennel and chanterelles potato with a Meyer lemon barre blanc
- Butter poached king crab leg, oysters and scallop tortellini, caviar, and a lemon beurre blanc
- Meantime-cured sea bass with a candy apple purée shaved fennel and walnut salad with a lemon vinaigrette
- Pickled mackerel buttermilk snow, summer pea purée
- Texture of cauliflower and radish shavings
- Beetroot and gin cured salmon citrus segments with horseradish cream

Meat

- Foie Gras with seared plums and shallot crumble and baby salad
- Grilled Banbury duck breast with lavender and spices, fregola salsa verde, grilled fennel and peaches
- Wagyu beef served with chanterelles mushrooms and miso carrots, pickled radish and wild mushroom stock
- Beef tartare with poached quail egg, watercress served with brioche toast
- Pulled pork beignet, celeriac slaw, caramelised Pink Lady apple, rye crumb, Suffolk cider dressing
- Chicken and ham terrine, pickled girolles, tarragon mayonnaise and honey mustard dressing

Vegetarian

- Garlic glazed summer beans with yoghurt emulsion with rye crouton
- Heritage tomato with pickled beetroots, with a truffle whipped goat's cheese with toasted seeds and rye croutons
- Kent garden pea and mint soup with goats cheese with basil oil
- English chargrilled asparagus with a warm poached egg, chive hollandaise and crisp pancetta
- Warm fig and Sainte-Maure goats cheese tart with caramelised red onions with toasted pine nuts with baby rocket
- Buffalo mozzarella with pea and broad bean fricassee with mint and lemon and olive oil
- Aubergine parmigiana with a light tomato and basil sauce toasted nuts and rocket

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Main Courses

Fish

- Pan fried sea bass with garden pea purée, buttered Jersey Royals, baby gem lettuce, cockles dressed with sorrel butter
- Confit salmon with razor clams, carrot purée, wilted kale, grilled fennel and salsa verde
- Dover sole with celeriac purée and marinated prawns with a cauliflower, purple potatoes and a caper and dill butter
- Sea trout, lemon caper beurre blanc, grilled Jersey potatoes, baby fennel, pickled samphire with buttered green beans with slow roasted cherry tomatoes on the vine
- Line caught cod with crab mash with lemon caper butter, wilted spring greens with tomato conserve

Meat

- Spring rump lamb rolled in fresh rosemary and mint, Lyonnaise potatoes, spinach, pea and mint purée with baby carrots with a Merlot and red currant jus
- Pork fillet marinated in fennel seeds and lemon, puy lentils, caramelised red onions with toasted pine nuts, mango and ginger salsa
- Lavender honey glazed duck breast with salsa verde, fregola, grilled fennel and soft peaches
- Moroccan tomato spiced lamb with sweet couscous, grilled courgettes, and chickpea purée
- Rump of Welsh lamb with a lamb croquette, creamed dauphinoise, spouting broccoli, honey glazed baby carrots and shallots in butter
- Cornfed chicken tossed with pancetta with charred spring leeks and thyme fondant potato, honey glazed baby carrots with a Sancerre and wild mushroom velouté

Vegetarian

- Spinach and ricotta ravioli with broad beans with a mint beurre noisette shaved parmesan (V) and toasted pine nuts
- Vegetable garden with edible soil and truffle
- Courgette and broad bean risotto, quenelle of truffle goats cheese with mint and basil
- Sautéed wild mushrooms, with grilled polenta, swiss chard and chargrilled asparagus, confit artichoke, baby spinach and shaved parmesan (V)
- Almond crusted fennel with halloumi and apricot gel, grilled marinated courgettes with black olive oil
- Taleggio and caramelised red onion and rosemary tart with Mediterranean vegetables in pesto

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Desserts

- Golden berry cheesecake with raspberry and meringue snow
- Cherry and almond tart with clotted ice cream, Grand Marnier cherry compote
- Strawberries poached with vanilla and elderflower cream
- Apple tarte tatin with Calvados ice cream and burnt toasted almonds
- Raspberry and white chocolate millefeuille
- Coconut panna cotta with poached pears and mango salsa
- Cannoli with cardamon cream and glazed berries
- Blackberry tart with shortbread and raspberry sorbet
- Mini Eton mess with fresh strawberries
- Mini rhubarb and orange ginger crumble with crème anglaise
- Champagne poached peaches, English raspberries, and rose water sorbet and crystallised rose petals
- Three chocolate mousse with walnut brittle with vanilla ice cream
- Summer berries tart with fresh mint cream
- Lemon curd with blackcurrant sorbet, sweet biscuit and mint served in glass
- Mango and passion fruit mousse and shortbread biscuit
- Classic summer pudding with Devonshire clotted cream and blackberry jelly
- Elderflower and fresh berry trifle with lavender shortbread