



Menu

16th October 2020

Classic Faux Gras Terrine

(allergens) N, SO²

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Garlic Focaccia,

Thyme & Tomato Salsa

G, SO²

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Dashi Truffle Broth

Root Vegetables & Grains, Autumn Truffle

G, SO²

*

Warm Tender Leek

Gherkin & Golden Croûton, Dijon Mustard Dressing

G, M, SO²

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Beetroot Tartar

Onion, Parsley, Mango

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Minted Braised Parsnips

Sweet Potato, Malt Vinegar

SO², Sy

*

Cauliflower Plant Cheese

Spinach & Lovage, Crispy Shallots

Sy, SO²

*

Apricot & Rosemary Clafoutis

Rum Plant Cream

G, Sy

*

Dark Chocolate Truffle

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Allergens: G: Gluten, SO²: Sulphites, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard

Hello,

The new lockdown was almost announced as I was preparing this menu. I should have been depressed and demoralised by another potential closure of business being imposed upon us by a pandemic which seems to come back with a vengeance.

But as a born optimistic I tend to always look at the bright side of things; I close my eyes and think about what pleasure this menu can bring.

Designing a menu is one of the most relaxing and inspiring things a chef can do. Thinking about seasonal ingredients; trying to pair them with one another; blending flavours which can either compliment or start a beautiful combination.

Composing a well-balanced menu is a joy. So this week, my pairings include dashi and truffle; leek & mustard; beetroot & mango; parsnip & mint; cauliflower & cheese (that was an easy one) and apricot & rosemary.

The news might be grim; the weather might be depressing but enjoying this menu at home with the people you love will hopefully bring joy, deliciousness and optimism for a brighter future...

Enjoy the meal!


Alexis

 @gauthierinsoho

 @gauthiersoho

 @gauthiersoho

STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable freezing or will last up to 3 days in the fridge.

PREPARATION

Classic Faux Gras Terrine

Serve with either toasted bread, cheese biscuits or on its own.

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Garlic Focaccia

Reheat the focaccia in a hot oven (180 degrees) for 3 minutes, cut into square and serve warm with the tomato salsa.

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Dashi Truffle Broth

Reheat the broth on its own until boiling point. Do not reduce the broth.
Reheat the truffled vegetables in a pan with a dash of olive oil until piping hot.

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Warm Tender Leek

Reheat the leeks in preheated oven at 160 degrees for 5 minutes.
Plate the leeks and add the garnishes and dressing over.

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Beetroot Tartar

Spoon the tartar mix in the middle of a cold plate. Add a dash of mango sauce in the middle of the tartar, so it looks like egg yolk. Serve very cold.

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Minted Braised Parsnips

Reheat all the ingredients together in a pan until piping hot.

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Cauliflower PlantCheese

Reheat the cauliflower in a pan with the spinach. Reheat the plantcheese sauce and cover the cauliflower upon serving them.

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Apricot & Rosemary Clafoutis

Reheat the clafoutis in a preheated oven at 160 degrees for 8 minutes. Serve the Rum plant based cream (very cold) alongside.

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Dark Chocolate Truffle

Just enjoy the dark 70% Chocolate