

OCEAN BLUE

fine food for all occasions

Warming Winter Menu

Italian beef with red wine, pancetta and oregano with parmesan mash

Casserole of pork fillet in sweet mustard sauce

Chicken Savoyard – in a white wine, tarragon and gruyere sauce with a cheese and breadcrumb topping

Venison sausages braised in red wine with pancetta, shallots and juniper

Burlington beef casserole – white wine, thyme and roasted yellow peppers

Chicken in white wine, smoked bacon and wild mushroom sauce

Thai pork meatballs in coconut curry sauce

Pork fillet with leek, prune and cream sauce

Aubergine parmigiana – layers of sauté aubergines, fresh tomato sauce, basil and mozzarella

Mushroom, squash and chestnut casserole with port and pickled walnuts

Gorgonzola cheese and apple strudel with spiced pears

Pancake cannelloni with spinach and four cheeses

Guinea fowl with a caramelised apple and cider sauce

Moroccan lamb – cumin, cinnamon, apricots, lemon and fresh coriander

Monkfish, bacon and dill pie with parmesan and spring onion mash topping

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The above can be served with rice or potatoes, for example:

Dauphinoise – either classic or layered with celeriac

Creamy mash with herbs or cheese, depending on the accompanying dish

Little jackets with sour cream

Colcannon – with green cabbage and spring onion

Seasonal vegetables

Puddings

Treacle tart extraordinaire – brioche, lemon, cream and eggs

Pear and amaretti tart

White chocolate and passion fruit cheesecake

Chocolate and salted caramel tart

Cinnamon meringue roulade with caramelised apples and blackberries

Apple, amaretti, mascarpone and chocolate pie

Triple layer chocolate truffle cake