



WICKHAM HOUSE

Wickham House Sample Menus for the Barn or Pavilion

2 courses - £35; 3 courses £45 (including coffee)

Created by the Wickham House Chef

“This is merely a guide as to what is available. I love creating personalised menus around a specific event, season or ingredient. Fresh, zingy and original is how I would describe my cooking style and here are a few examples.....”

STARTERS

- Spicy, smooth Parsnip Soup
- Roasted Carrot and Fennel soup
- Five Spices Duck salad: zesty and crunchy with slivers of duck breast.
- Smoked Salmon and Watercress tartlets - no pastry
- Puy Lentils, Goats Cheese and bacon salad.
- Ramekin Bake: different layers of mushroom, spinach and cream cheese with a hint of horseradish, topped with a lightly poached egg and a dollop of crème fraiche.

MAINS

- Long and slow cooked beef with a rich red wine and herb sauce, served on root vegetable mash with a dash of truffle oil.
- Oven roasted Salmon fillets on a bed of crushed chick peas with Salsa Verde.
- Leek and Pea tart: vibrant green colour and delicious creamy fresh taste.
- White fish, aubergine and coconut curry: Light, fresh and a little spicy.
- Roulade of chicken filled with spinach and cream cheese, served with a mushroom sauce/roasted red pepper sauce.
- Chicken thigh and leg marinated in wine, capers and green olives, roasted to juicy perfection.
- Moroccan lamb slow cooked with sweet potato and chick peas.

DESSERTS

- White chocolate cheese cake with cherry compote.
- Crushed ginger biscuits soaked in ginger wine, topped with an apricot compote, with a mix of Greek yoghurt and cream and a sprinkling of cinnamon.
- Raspberry and dark chocolate tart
- Apple and ginger or Blackberry crumble
- White Chocolate, pear and ginger bake