



Catherine Skates
LOVE AT FIRST BITE

FIRST COURSES:

Serrano Ham and Pan Seared Fig served on a Petit Herb Salad
with a Light Pepper Dressing

Char Grilled Asparagus Draped with Prosciutto, served on a bed of Wild Rocket and
Drizzled with a Lemon Hollandaise Foam

Crisp Parmesan Pastry Topped with Tomato Fondue, Black Olives, Feta
and Basil on a Bed of Baby Leaves

Grilled Goat's Cheese Tart in Brick Pastry with Roasted Peppers and Caramelized Red On-
ion Confit, served on a Salad of Mixed Leaves and Herbs with a Parmesan Tuille

Pear, Roquefort and Toasted Hazelnuts with Baby Spinach Salad and Focaccia Croute and
Balsamic Reduction

Napoleon of Smoked Salmon Roulade with Whole Wheat Pancakes and a Caper Vinaigrette

Asian Tiger Prawns with Chili, Ginger, Lemon Grass, and Lime served on a Lamb's Lettuce
and Chicory Salad

Twice Baked Stilton Soufflé, Grilled Pear, Hazelnut and Stilton Salad and a Port Glaze

Galette of Baby Plum Tomatoes with Basil and Mascapone Sorbet
and Cracked Black Pepper

Roast Mediterranean Vegetables and Fresh Goat's Cheese Terrine with Grissini and
Cracked Black Pepper

Roasted Vegetable Timbale with Grilled Polenta Cake and Roasted Tomato Pesto

Vine Ripened Tomato Soup served with Basil Oil and Pesto Cheese Straws

Lobster Club Sandwich with Crisp Prosciutto, Brioche Wafers and Lemon Mayonnaise

Asian Duck Ravioli with Sautéed Chili Greens and Coconut Froth

Rare Seared Beef Carpaccio with Truffle Emulsion, Parmesan Custard and Rocket Jelly

Signature Caesar Salad with Parmesan Panna Cotta, Radicchio Linguine, Anchovy Oil,
Crispy Prosciutto and a Pecorino Wafer

Ballontine of Foie Gras With Poached Pear and Balsamic Gelee

Duck Confit Salad with Dried Cherries, Stilton, Rocket and Vanilla Shallot Vinaigrette

Buffalo Mozzarella, Fennel, and Toasted Almond Salad with Lemon and Mint Dressing



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MAIN COURSES: BEEF AND PORK

Roast Fillet of Welsh Beef with Artichoke and Summer Herb Puree, Giant Potato Chips, Shrunken Plum Tomatoes, Fine Beans and Thyme Jus

Char Grilled Fillet of Beef with Crispy Potato Rosti, Roast Shallots, Wild Mushrooms and Béarnaise Sauce

Fillet of Welsh Black Beef with Giollles, Baby Leeks, Foie Gras Bon Bon and a Madeira Jus

Pan Roasted Tenderloin of Beef with a Potato-Walnut Confit, Port Wine Reduction, Stilton Cheese and Fine Beans

Roasted Fillet of 28 day Aged Beef with Summer Truffles, Potato Fondant, Asparagus Tips, Vichy Baby Carrots and Baby Turnips with Chervil Fine Beans and a rich Black Truffle Jus

Fillet of Welsh Black Beef with Sansho Pepper, Sweet Potato and Red Pepper Mash, Long Beans, Hot and Sour Sauce and Crispy Yam

Balsamic Roasted Pork Tenderloin with Grilled Mediterranean Vegetables and Soft Polenta

Thyme Marinated Tenderloin of Pork with Pear and Potato Rosti, Fine Beans, Caramelized Anjou Pear and Calvados Cream Sauce

Pistachio Crusted Pork Medallions with Green Chili Ginger Rice and a Compote of Glazed Shallots

Artisan Sausages on Roasted Garlic Mash with Braised Red Cabbage, Rich Madeira Gravy and Deep Fried Leek Garnish



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MAIN COURSES: VEGETARIAN

**Creamy Chablis, Courgette & Wild Mushroom Risotto drizzled with saffron oil
and a Parmesan & Basil Mayonnaise**

**Enoki, basil and ricotta ravioli with champagne and watercress cream
and drizzled with truffle**

**Wild Mushrooms - pithivier of wild mushrooms, grillote onion mousse, leaf spinach,
Loupiaç glazed carrots and a truffle cream sauce**

**Cannelloni - Cannelloni of goat s cheese and spinach with capponata,
toasted pinenuts and pecorino crisps**

**Spiced Spinach Parcel - with paneer, aubergine pickle, tomato and ginger sauce and
pumpkin pulao**

**Cheese and Onion Pie - Montgomery cheddar and Roscoff onion pie with buttered root
vegetables, sauté potatoes and a mustard and cider sauce**

**Aubergine Schnitzel - aubergine, fresh parmesan and tomato schnitzel on a crisp potato
cake with a pesto and spiced red pepper**



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MAIN COURSES: CHICKEN AND DUCK

Pan Roasted Gressingham Duck Breast with Vanilla Creamed Potatoes, Baby Leeks, Crispy Girolles, Leek Wafers and Thyme Sauce

Gressingham Duck Breast Caramelized in Honey and Soy with Ravioli of Duck Leg Confit, served on a Chard and Mizuna Salad

Roasted Breast of Chicken with Potato Puree, Wilted Greens, Sauteed Wild Mushrooms, Jerusalem Artichoke Chips and a Tarragon Veloute

Pan Fried Duck Breast with Figs, Roasted Onions, Red Mustard Leaves and Aged Balsamic Dressing

Char Grilled Tandoor Chicken Breast, Roast Butternut Squash and a Confit of Red Onion Marmalade with Rocket Leaves and a Spiced Yoghurt Dressing

Grilled Citrus Quail on a Fricasee of Spring Greens with Radish, Smoked Bacon and Pea Ravioli, and a Herb Buerre Blanc

Corn fed Chicken Breasts Stuffed with Rosemary Pesto, Parma Ham and Buffalo Mozzarella, Oven Dried Vine Tomatoes, Summer Herb Soft Polenta and Wild Rocket Vinaigrette

Thai Basil and Red Chili Chicken on a bed of Coconut Rice, Chinese Beans with Sesame and a Salad of Shaved Cucumber, Red Onion and Mirin

Classic Coq au Vin made with Roasted and Braised Poussins served in a Portobello Mushroom with New Potatoes and a Rich Red Wine Sauce



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MAIN COURSES: LAMB

Olive Oil Poached Rack of Lamb with Harissa Ratatouille, Rosemary Gremolata and Rosemary Scented Baby Potatoes

Trio of Herb Crusted French Trimmed Rack of Lamb with Roasted Garlic and Gruyere Dauphinoise Potatoes, Fine French Beans and Rosemary Jus

Chargrilled Leg of Lamb Marinated and Stuffed with Herbs and Lemon, Crushed New Potatoes with Kalamata Olives and Grilled Mediterranean Vegetables with a Nicoise Sauce

Braised Lamb Shank in a Moroccan Tagine Sauce with Apricots, Coriander and Mint Flecked Cous Cous and Tamarind Glazed Baby Carrots

Roasted Rack of Lamb with Thyme and Shallot Layered Potato Cake, Garlic Confit, Tender Asparagus and Lamb and Olive Oil Jus

Roasted Rump of Lamb with Cauliflower Puree, Wilted Lettuce, English Peas, Baby Carrot, Mint Essence, Tiny Jersey Royals and Red Currant Jus

Lavender Roasted Fillet of Lamb with Wild Mushroom Galette, Cep Puree, Vichy Baby Carrots, Deep Fried Garlic Cloves and a Rich Lamb Jus

Cumin Roasted Loin of Lamb with Sweet Potato Sauté, Aubergine Confit and Spiced Lamb Jus

Palm Sugar and Vietnamese Mint Glazed Loin of Lamb with Sweet Potato Fondant, Snow Peas and Crispy Shallots

Braised Shoulder of Lamb with Orange and Sage, Wilted Spinach, Almond Piccata and Crispy Polenta

Rack of Welsh Lamb with Lamb Osso Bucco, Israeli Cous Cous, Black Garlic-Red Wine Sauce, Swiss Chard, Olive-Oil Cured Tomatoes

Roasted Best End of Lamb with Rosemary Croquette, Salt Baked Turnips and Tops, Heritage Carrot, Wilted Spinach and a Light Lamb Jus

Roasted Rack of Marinated Lamb with Gratin of White Beans and Roasted Garlic, Provencal Tomatoes, Red Wine Jus

Thai Fire-Roasted Rack of Lamb with Crushed Yukon Gold Potato, Crunchy Cucumber and Cabbage Slaw, Mint Peanut Sauce



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DESSERTS:

Mille Feuille of Macerated Winter Fruits, Spiced Crème Fraiche and Hazelnut and Chocolate Sauce

Apple Trifle with Cider Granita and Apple Doughnuts

Coconut Panacotta with White Chocolate Granita and Black Olive Caramel

Individual Tarte Tatin with Cinnamon Mascapone Ice Cream

New York Cheese Cake with Fresh Berries and Raspberry Coulis

Belgian Chocolate Truffle Torte with Fresh Raspberries and Crème Fraiche

Classic Sticky Toffee Pudding with Bourbon Caramel Sauce

Individual Meringues with Balsamic Marinated Strawberries and Vanilla Whipped Cream

Brioche Bread and Butter Pudding with Whiskey Caramel and Candied Orange Peel

Dense Chocolate Terrine with Winter Fruits, Brandy Cream and Almond Tuille

Praline Parfait with Hazelnut Brittle, Blackberry and Crème de Mur Compote and Crème Chantilly

Tarte au Citron with Berries and a Chambord Coulis

Lemon Meringue with Marinated Strawberries, Strawberry Sorbet and a Black Pepper and Sesame Tuille

Chocolate Espresso Brownie Stack with Toasted Pecans, Hot Fudge Sauce and Vanilla Bean Ice Cream

Frozen White Chocolate Mousse served in a Belgian Chocolate Cup and Drizzled with a Framboise Sauce

Espresso Pot au Chocolate with an Orange Scented Madeline

Zinfandel Poached Pear Tart with a Poire William Sabayon

Chocolate Fondant with Pistachio Ice Cream, Hot Chocolate Anglaise and a Caramel Shard

Trio De Café

Tiramisu, Coffee Semi Freddo and Mocha Sorbet

Plum Tarte-Fin with Yoghurt, Black Pepper and Lemon Grass Ice Cream and Plum Sauce