

La Parade des Chefs Menu

Monday 19 January  
2009

Avenance Team

Starter

Smoked Eel, with a  
Twice Baked  
Horseradish Soufflé  
Beetroot “Three Ways”

Main Course

Pan Roasted Breast and  
Braised “Faggot” of  
Talamara  
Duck  
Garlic and Potato  
Confit  
Winter Roots and a  
Lentil Vinaigrette

Dessert

Poached Pear  
Chocolate “Fondant”  
with Hazelnut Praline  
and Goat’s Cheese  
Parfait

Tuesday 20 January  
2009

Sodexo Team

Starter

Gilt Head Bream,  
Tortellini of Shellfish  
Creamed Leeks,  
Shellfish Bisque

Main Course

Roasted Saddle of  
Rabbit with Cumbrian  
Ham,  
Winter Vegetables,  
Braised Potato,  
Elderberry Port Jus

Dessert

Timberley Rhubarb  
Pudding, Lemon and  
Pine Nut Iced Parfait  
Rhubarb Milkshake

Wednesday 21 January  
2009

Compass Culinary  
Team

Starter

Monkfish Masala with  
Mussels and Coconut

Main Course

Cannon and Braised  
Neck of Lamb  
Jus, Peas with Mint,  
Pommes Mouseline  
Vegetables

Dessert

Chocolate Praline with  
Salted Peanut Ice  
Cream