

Gourmet Evening 5 - 17th January 2019

4 Course Set Menu

£23.00

guest chef

James Gordon

Castle Ashby Hotel, Northamptonshire

Beetroot, Goats Cheese, Oat, Lapsang Souchong (V)

*Salt Baked Beetroot, Goats Cheese Mousse,
Oat Biscuit, Lapsang Souchong Ketchup*

Mackerel, Apple, Horseradish, Cucumber

*Salt Cured Mackerel, Mackerel Tartare, Compressed Apple,
Pickled Cucumber, Horseradish Cream*

or

Kohlrabi Carpaccio, Apple, Cucumber, Cumin (V)

*Kohlrabi Carpaccio, Compressed Apple, Pickled Cucumber,
Apple and Cumin Chutney*

Venison, Celeriac, Salsify, Blueberry

*Venison Loin, Neck Rolled in Feuille de Brick, Celeriac Puree,
Salsify Rolled in Pistachio, Kale, Blueberry Jus*

or

Jerusalem Artichoke, Celeriac, Salsify, Truffle (V)

*Artichoke and Swede Terrine, Celeriac Puree,
Salsify Rolled in Pistachio, Kale, Truffle*

Chouxnut, Rhubarb, Buttermilk, Meringue (V)

*Chouxnut, Poached Rhubarb, Buttermilk Crème Patisserie,
Italian Meringue*

Tea or Filter Coffee

James Gordon – Castle Ashby Hotel, Northamptonshire

Having started as a chef in Bristol and Sheffield, James then became a college lecturer teaching A Level English before moving back to this kitchen. After running a small catering and pop up restaurant business for a couple of years, he moved to The Lucky Onion Club in Cheltenham where he held the Head Chef position at one of their hotels. He is currently working on the opening of Castle Ashby Hotel, Northamptonshire which he will head when it opens in the summer of 2019.