

CHESTERS AND DAUGHTER



SAMPLE BOWL FOOD MENU

CONFIT HERITAGE TOMATO SALAD

buffalo mozzarella, basil pesto

GRILLED HALLOUMI

organic quinoa, roasted Mediterranean vegetables, pomegranate

CHILLED PEA AND MINT SOUP

parmesan custard, toasted sourdough

DEVON CRAB AND PRAWN COCKTAIL

baby gem, apple and Bloody Mary cocktail sauce

GIN CURED SALMON

beetroot compote, citrus puree, dill

SUSTAINABLE TUNA

black olive, dried tomato, green beans, poached quails egg

OMELETTE 'ARNOLD BENNETT'

fluffy eggs, smoked haddock, hollandaise sauces, emmental, chives

CORNISH FISH STEW

crustacean juices, gurnard, pollack, hake, rope grown mussels, crab rouille

COD GUJOUNS AND CHIPS

battered cod, hand-cut chips, tartare sauce

SALTMARSH LAMB SHOULDER

Jersey Mids, garden peas, aged Jerez, meat juices, mint

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GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan

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BABY LANCASHIRE HOT POT

slowly braised lamb in a red wine jus, glazed carrots, topped with crispy sliced potato

CONFIT DUCK SALAD

rocket, dandelion, fennel, pomegranate, toasted hazelnuts, pickled cherries, walnut oil

RETRO ROAST DUCK IN ORANGE SAUCE

baby lemon and rosemary roast potatoes, peas Bonne Femme

SPICED BUTTER CHICKEN

mini chapati, raita and lime pickle

MOROCCAN CHICKEN MEATBALLS

rose harissa, tabbouleh, mint, preserved lemon, pomegranate molasses

LEMON AND ROSEMARY ROAST CHICKEN

baby roast potatoes, glazed carrots, sage stuffing and white wine gravy

ABERDEEN ANGUS BEEF SLIDER

apple Wood Cheese, streaky bacon, chipotle mayonnaise

SLOW ROASTED CHINESE SPICED BBQ SHORT END OF BEEF RIB

chilli noodles and green papaya salad

SCOTCH EGGS

black pudding minced pork rilette, poached egg, herb crumble

BEEF BOURGUIGNON

parsnip mash, mushrooms, lardons, Burgundy gravy

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BABY GAME PIE

Montgomery cheese mash, wilted spinach and madeira jus

PORCINI MUSHROOM RAVIOLI

cream, truffle and mushroom sauce, parmesan shavings

BABY LOBSTER LASANGNE

LINGUINE CARBONNARA

classic egg and bacon sauce, parmesan shavings

SWEET POTATO QUINOA FAFATEL (VG) (GF) (DF)

rose Harissa, shaved red onion, sour pickle, preserved lemon, Tahini dressing

MISON SUGAR SNAPS (VG) (GF) (DF)

Chinese leaves, radishes, honey, sesame

DAHL

orange lentils, onion bhaji, lotus root, spinach, coriander, cucumber raita

VIETNAMESE TOFU SLAW (VG) (GF) (DF)

carrots, mung bean sprouts, baby spinach, kale, edamame beans, stir fried spicy tofu, crisp shallots, peanuts, lime & sriracha dressing

FREEKEH ROYALE (VG) (GF) (DF)

figs, apricots, saffron, parsley, mint, coriander, pomegranate molasses

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SWEET THINGS

WHITE CHOCOLATE PANNA COTTA

yoghurt, vanilla, smashed blackberries

SUMMER POSSET

gooseberry & lemon curd, Moscato d'Asti, vanilla seeds, macadamia crumble

MINI MESS

scarlet berries, meringues, clotted cream

PEACH MELBA SUNDAE

peach curd, sour cheesecake, baked white peaches, orange blossom honey, smashed raspberries, candy floss

POT au CHOCOLAT

Tarroco orange, Cointreau, pine nut shortcake

RHUBARD & CUSTARD CRUMBLE

spiced poached Yorkshire rhubarb, rich custard, crumble crust

BANOFFEE CHEESECAKE

Tiramisu Sundae

Espresso, Amedei chocolate, Marsala, unpasteurised mascarpone

THE CONE

Passion fruit and strawberry mousse topped with whipped cream and almonds

Chocolate Mousse with Poached Boozy Berries (GF) (can be made VG, DF)

Pears Poached in Mulled Wine (VG) (DF) (GF) served with Clotted Cream or
(Salted Caramel Ice Cream (VG) (DF) (GF))