

CONCERT DINNER MENUS (1995 - 2008)

1st December 1995

(Archaeus String Quartet)

A terrine of wood pigeon and pork with wild mushroom oil and dressed lamb's lettuce
Scrambled eggs with smoked salmon & parsley served in a filo pastry case
Baked rack of English lamb with a sesame and herb crust, garlic confit and rosemary sauce
A confection of bitter white and hazelnut chocolate with a marbled chocolate sauce

9th February 1996

(Nicola Hall, Guitar)

Charlotte of smoked duck and Gedi goats cheese, with a lime oil with balsamic vinegar
Cream of celery and coriander soup
Fillet of sea bass
A confection of bitter, white and hazelnut chocolate with a marbled chocolate sauce

15th March 1996

Sebastian Comberti (cello) and Simon Nicholls (piano)

Trio of seafish terrine with a duo of sauces
Chicken royale consommé
Fillet of pork wrapped in Parma ham served with a Madeira sauce and winter berries
Iced poppy seed parfait set on a plum sauce with apple fritters

19th April 1996

Lucy Wakeford, Alison Nicholls (harp duo)

Quenelles of smoked trout with an orange and cucumber dressing
Cream of beetroot and coriander soup
Roast guinea fowl with strawberries and Calvados sauce
Pear tart with a duo of fruit coulis

4 October 1996

Angela Hewitt, piano

Chilled Galia melon, a jamboree of seasonal fruits, light cajun spiced fromage frais
Cream of butter bean soup with oyster mushrooms
Roast breast of Barbary duck, orange and honey sauce with blackcurrants
Chateau potatoes, mange tout, carrot mousse
A light coffee mousse encased in sponge soaked in brandy with crème anglaise

22 November 1996

Boccherini String Trio

Guinea fowl leg stuffed with a sweet pepper mousse, mixed lettuce leaves, scented with truffle and shallot dressing
Cream of Jerusalem artichoke soup with garlic snippets
Fillet of salmon topped with a prawn mousseline in filo pastry with a lemon butter sauce
Broccoli, beetroot mousse, minted new potatoes
Delice of forest berries, encased in chocolate sponge with a cointreau infused cream

7 February 1997

Colin Bradbury and Oliver Davies (clarinet & piano)

A terrine of sole, salmon and lobster with seasonal leaves and a saffron sauce
Cream of sweet pepper and tomato soup topped with fried basil leaves
Rosette of Hertfordshire lamb filled with a chicken and tarragon mousse
Praline bavarois on almond sponge with candied almonds and strawberry sauce

21 March 1997

The Bingham String Quartet

Salmon tartare
Cream of courgette and coriander soup
Braised paupiettes of beef stuffed with apricots and cashew nuts
Chocolate tart with caramelized kumquats

25 April 1997 Clare Howick and Helen Vickery (violin & piano)
A terrine of smoked fish served on a sorrel mayonnaise
Broccoli and Stilton soup
Pot roasted poussin with apricots, cashew nuts, coriander and cumin
Blackberry delice set on a white chocolate and kirsch sauce

22 August 1997 Robin and Kim Colvill (piano & narrator)
Ballotine of chicken and sweet red pepper mousse on a watercress mayonnaise
Chilled courgette and coriander soup and creme fraiche
Cold dressed Cornish crab with new potatoes and mixed salad
Coffee and chocolate opera gateau set on a pistachio sauce

3 October 1997 Lawri Blake and Iwan Llewellyn-Jones (cello & piano)
Pressed terrine of flaked Barbary duck with green olives and a Cumberland sauce
Green pea and ham soup
Fillet of sea bass with a tomato fondue, potatoes Parisienne, broccoli Hollandaise
Lemon tart with a brandy snap basket of strawberries

28 November 1997 Pirasti Piano Trio
Salad of King prawns, Greenlip mussels and crayfish with a piquant sauce
Lightly curried parsnip soup
Breast of corn-fed chicken with an apricot and chestnut stuffing and Madeira sauce
Frangipan and mincemeat tart with an apple and cinnamon compote

6 February 1998 Kegelstaff Trio (clarinet, viola and piano)
Terrine of chicken and tarragon mousseline, mixed winter leaves and Cumberland sauce
Cream of butter bean soup with croutons
Braised lamb steak, mushroom, shallots, garlic, tomato and rosemary sauce.
Fine beans, roasted carrots, boulangère potatoes
Terrine of berries and mascarpone with a nougat centre

20 March 1998 Sam Heywood (piano)
Smoked duck and watercress soup
Grilled red mullet on a saffron risotto with a black olive dressing
Tenderloin of pork marinated in citrus juices on sauted leeks with a rich sauce
Selection of desserts

24 April 1998 Pro Arte Guitar Trio
Warm mussel and smoked salmon tart with a herb cream sauce
Cream of asparagus soup
Roast breast of guinea fowl with a polenta and chestnut cake on a Marsala jus
Fine beans and creamed potatoes
A rich chocolate marquise with compote of oranges

11 September 1998 Richard Harpham, Nigel Clayton (oboe, piano)
Salmon & crayfish terrine served on a watercress sauce
Broccoli & Stilton soup
Cold breast of smoked chicken, apricot salad, new potatoes
Raspberry mousse scented with fresh vanilla.

16 October 1998 Vanbrugh String Quartet

Lemon sole mousseline wrapped in smoked salmon with watercress sauce
Lightly curried parsnip & apricot soup
Braised venison steak with chestnut mousse, courgettes provencale, fondant potatoes
Pear and almond frangipane tart with clotted cream

27 November 1998 Anthony Goldstone & Caroline Clemmow (piano duo)

Casserole of seafood with a Champagne and dill sauce
Carrot and coriander soup
Braised pheasant with chestnuts and parsnip puree, chateau potatoes, vichy carrots
Dark chocolate truffle torte with orange scented creme anglaise

5 February 1999 The Esterhazy String Quartet

Chilled Galia Melon
Fresh Lobster Bisque
Roast Sirloin of Aberdeen Angus Beef, tomato, mushrooms and green peppercorn sauce; Chateau potatoes, Fine Beans
Chestnut & Vanilla "Opera Gateau"

19 March 1999 Adam & Catherine Summerhayes (violin and piano)

Chicken liver parfait studded with truffle
Cauliflower and Cheddar soup
Braised rump steak in Guinness, Parisienne potatoes, Braised fennel
Iced banana mousse in caramel ice cream with rum bavarois

15 October 1999 Andrew Zolinsky (piano)

Terrine of salmon mousseline, prawn and herbs wrapped in smoked salmon
Courgette and apple soup
Roast boned poussin stuffed with apricots, and served with Madeira jus, tomato duxelle, fine beans, chateau potatoes
Blueberry and almond tart with a quenelle of chantilly cream

26 November 1999 Dussek Piano Trio (piano, violin, cello)

Terrine of chicken mousseline layered with breast of pheasant, wrapped in courgettes and served with a Cumberland sauce
Game Consommé with chestnuts and a julienne of vegetables
Arctic char wrapped in Parma ham, presented on a bed of roasted peppers, baby new potatoes and clams in a saffron broth
Butterscotch mousse served on a Mocca sauce with a tuile biscuit

25 February 2000 English Sinfonia (string quartet)

Diced fillet of salmon marinated in citrus fruits, shallots, coriander & green peppercorns
Cream of fennel soup with chopped chives
Breast of chicken filled with a duxelle of mushrooms and chestnuts, red wine jus, fondant potatoes and roasted carrots
Duo of fruit mousses with a strawberry compote and tuile biscuit

5 May 2000 John Henry (Harpshichord)

Carpaccio of monkfish served with tossed salad leaves
Pear sorbet topped with pear eau de vie
Hertfordshire lamb coated with brioche and herb crumbs, roasted and served with pomme fondant, fine beans, stuffed tomato filled with couscous with a red wine and raspberry jus
Chocolate box filled with raspberry mousse and set on an orange sauce

6 October 2000

(Swakeley Ensemble (piano, oboe, bassoon))

Truffle risotto with shaved parmesan and basil oil

Salad of toasted goat's cheese crostin, sun blushed tomato tapenade, pickled walnuts

Corn fed chicken supreme filled, spinach and wild mushroom mousse, seasonal baby vegetables and an oregano sauce

Iced raspberry parfait with chocolate tuille biscuits

24 November 2000

Pavlos Carvalho (cello) Andrew Quartermain (piano)

(Charity event - Cherry Lodge Cancer Care)

Warm smoked duck salad, sesame and pimento dressing

Quail consomme with herb pancake and poached quails' eggs

Roast halibut with potato crust, braised fennel and a light butter sauce

Baked mango in a puff pastry case with a sweet peppercorn sauce

19 January 2001

Lucy Wakeford (Harp) Susan Thomas (Flute)

Char grilled vegetables and mozzarella terrine, rocket pesto, plum tomatoes

Shellfish cappuccino with a cheese tuille

Saffron spiced rump of lamb, bubble & squeak, roasted green beans, walnut oil and cumin jus

Feuillette of winter berries with a light lemon cream

23 February 2001

Philip Moore & Simon Crawford-Phillips (piano duo)

Spiced chicken salad, mustard leaves, poppodum & yoghurt dressing

Veloute of asparagus with truffle oil

Smoked fillet of beef, fresh horseradish & herb crust, confit of nicoise vegetables on tomato and tarragon jus

Gateau 'Opera' served with coffee and chocolate sauce

22nd March 2002

Stephen Tees (viola) and Ian Gammie (Guitar)

Pressed confit of salmon terrine with thyme oil

Best end of new season's lamb, goats cheese and potato galette, baby carrot & asparagus, tomato and cumin jus

Gateau Opera with a light chocolate sauce

Platter of English cheese with baked walnut and raisin bread

21st June 2002

Robin Colvill (piano) with Kim Colvill (narrator))

Crab and artichoke salad with Samphire and tomato oil

Cumin roasted loin of lamb, sweet potato sauté and aubergine confit, pine nut and pepper jus

Assiette of raspberries

27th September 2002

Jack Gibbons (piano)

Smoked quail salad, fine beans, pimento with red wine & tarragon dressing

Seared sea bass fillet served on a crab potato cake, wilted spinach & tomato relish

Baked mango in puff pastry with a green peppercorn and caramel sauce

15th November 2002

The French Connection – Natalie Clifton-Griffith (soprano)

Andrew Crawford (flute), Catherine Pierron (harpsichord)

Tian of crab and avocado, topped with crème fraiche and fragrant oils

Roast breast of chicken filled with smoked garlic mousse, potato fondant and sage jus

Chocolate and ginger tart, white chocolate ice cream

31st January 2003

The Richard Busiakiewicz Trio – Richard, piano; Leon Clayton, bass;
Steve Brown, drums

Tian of smoked chicken, tomato and mango, beetroot vinaigrette

Roast fillet of salmon topped with prawn toast, herbed potato & champagne butter sauce
Iced caramelised pear and rosemary parfait, lemon & thyme sorbet

14th March 2003

Sam Piha and Martin Vishnik (piano duo)

Duo of smoked salmon & smoked halibut, cucumber spaghetti, lemon & dill yoghurt dressing
Roast rump of Welsh lamb, sweet potato rosti, tomato & Madeira jus
Glazed citrus tart, mascarpone cream and soft berries

25th April 2003

Anthony Goldstone and Caroline Clemmow – piano duo

Gateau of crab & prawns, celeriac and apple, fragrant oils
Roulade of chicken filled with tomato and chervil mousse, vermouth jus
Champagne Charlotte russe, passion fruit jelly

26th September 2003

Douglas Wootton & Lucie Skeaping

Duck rilette with curly endive, Chicken & chanterelle roulade, Fois Gras pate en croute
Pan fried fillet of seabass, dill mash, tagliatelle of vegetables with dill & olive oil emulsion
Milk chocolate mousse, topped with white chocolate sorbet and a raspberry coulis

6th February 2004

The Tony Lee Trio; Tony Lee, Piano; Ian Scott Taylor, bass; Bobby Worth, drums

Terrine of smoked salmon, puff pastry and cream cheese with a red pepper dressing
Breast of chicken, scallop mousse and red wine jus, Parisienne vegetables and potatoes
Warm passion fruit pudding

19th March 2004

The Bronte String Quartet

Pressed terrine of seafood, rocket leaves, balsamic vinegar
Breast of chicken, herb mousse, petite ratatouille, potato puree, crispy leeks
Chocolate & coffee charlotte, caramel and Kahlua sauce

23rd April 2004

Juliet Allen, piano

Home smoked chicken tian, avocado, crème fraiche & cucumber
Pan fried fillet of cod, herb crust, grain mustard cream sauce
Dark chocolate tart, vanilla ice cream and orange tuille

24th September 2004

Colin Baldy and Gulliver Ralston – Noel Coward Evening

Terrine of home smoked Barbary duck and foie gras, red onion marmalade, red wine dressing
Poached fillet of sea bass, oyster mushrooms, olive mashed potato, vegetable ribbons
Hazelnut praline and chocolate gateau, meringue base, milk chocolate sauce

12th November 2004

Roy Howatt and Wendy Hiscocks – piano duo

Home smoked chicken, avocado, fresh coriander & crème fraiche
Roast supreme organic salmon, chive butter sauce, new potatoes & steamed broccoli
White and dark chocolate mousse, coffee anglaise

4th February 2005

Zum (trio, headed by Alan Summerhayes, violin)

Spiced Barbary duck rilette, French beans, red plum and ginger dressing
Roast fillet of cod, champ mash, sauté peppers and prawn fritter, white wine sauce
Baked dark chocolate tart, vanilla ice cream

18th March 2005

Danny Driver (solo pianist)

Pressed terrine of chargrilled vegetables, semi dried tomatoes with parmesan tuille
Breast of chicken, chervil mousse and grilled scallop, potato puree, baby carrots and spinach
Pistachio crème brulee, amaretto cookie

22nd April 2005

English Piano Trio – Jane Faulkner, violin; Timothy Ravenscroft, piano;
Justin Pearson, cello

Crab and coriander cake, paw paw, red onion and mango salsa, chilli oil
Medallions of Aberdeenshire beef, herb mash, ratatouille and spinach, foie gras jus
Baked apricot cheesecake, raspberry coulis and berry compote

23rd September 2005

Southern Ragg-a-Jazz (Les Allen, Clarinet & Soprano Sax; Hugh Crozier
Piano; Bill Stagg, Banjo & Guitar; Ron Goulding, Sousaphone)

Duck & liver parfait, toasted brioche & red onion chutney
Seared supreme of salmon, spinach, baby vegetables and caper butter sauce
Caramelised orange and cardamom tart, clotted cream & raspberry coulis

11th November 2005

Locrian String Quartet

Pumpkin & parmesan soup
Supreme of cod with a cracked pepper crust, vanilla mash, spinach, beans and carrots
Chocolate and passion fruit baked tart, raspberry coulis

10th February 2006

Goldmark String Quartet & Piano (with Simon Callaghan)

Jerusalem artichoke, gruyere cheese and aubergine, capsicum crème fraiche
Supreme of salmon, baby vegetables, spinach & white wine sauce
Baked mango, caramel and green peppercorn sauce

17th March 2006

Keziah Thomas, Harp

Tartare of gravadlax, home cured, served with tomato and shallot salsa
Breast of chicken, tarragon mousse, parsley mash, ratatouille and spinach
Jameson sorbet, with lemon

28th April 2006

Peter Cigleris (clarinet) and Jennie-Helen Moston (piano)

Terrine of Roma tomatoes and feta, basil oil, balsamic vinegar
Roast rump of Welsh lamb, rosemary dauphinoise with turnip and spring cabbage
Lemon & thyme crème brulee, hazelnut cookie

6th October 2006

Mary Bruce, Pianist

Home smoked chicken, avocado, fresh coriander & crème fraiche
Roast supreme of organic salmon, chive butter sauce, new potatoes & steamed broccoli
White and dark chocolate mousse, coffee anglaise

17th November 2006

Pavao String Quartet (Kerenza Peacock, Jenny Sacha, Natalie Gomes and
Bryony James)

Smoked salmon and dill mousse, crème fraiche, dill oil
Corn fed chicken breast, wild mushroom, ratatouille, spinach
Pistachio crème brulee, vanilla shortbread

9th February 2007

Juliet Allen (solo piano)

Home smoked fish, salmon, mackerel and haddock, dill dressing
Cornfed chicken breast, parsley mash, vegetable ribbons, red wine jus
Orange and cardamom tart, vanilla ice cream and orange crisp

23rd March 2007

Doric String Quartet (Alex Redington, violin; Jonathan Stone, Violin,
Mark Braithwaite, viola, John Myerscough, cello)

Jerusalem artichoke terrine with asparagus, gruyere cheese, truffle dressing
Organic salmon, leek and shallot compote, baby carrots, new potatoes

Caramel tart, crème anglaise, mixed berries

14th September 2007 Richard Busiakiewicz Trio
In Cedar Restaurant – no set menu

12th October 2007 Morgan Szymanski (guitar solo)
Shetland organic salmon, gravadlax tartare, tomato and shallot salsa
Breast of chicken, tarragon mousse, parsley mash, ratatouille and spinach
Caramelised lemon tart, Chantilly cream, raspberry coulis

23rd November 2007 Lucy Wakeford (harp) and Adam Walker (flute)
Barbary duck, home smoked, stir fried vegetable tian
Breast of chicken wrapped in Parma ham, cream cheese and parsley mash
Raspberry and blackcurrant sundae tartlette

8th February 2008 Vardanyan String Quartet
Trio of salmon, gravadlax tartare, home smoked rilette and keta, dill dressing
Breast of free range chicken, thyme fondant potato, vegetable pearls and red wine jus
Baked lemon tart, raspberry coulis and crème Chantilly

18th April 2008 Timothy Dickinson and James Sherlock (piano duo)
Hertfordshire game Terrine, homemade chutney and toasted brioche
Organic Shetland salmon, risotto rice cake, asparagus spears and vine tomatoes
Rhubarb and custard tart, crème fraiche and brandied oranges

10th October 2008 Stephen de Pledge (piano solo)

21st November 2008 Gerald Dickens (g-g-grandson of Charles Dickens – words & music)

April 2008
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