

maze

GORDON RAMSAY

Private Dining Menus Lunch and Dinner

Tasting Menu 1

(6 courses)

Static canapés *(Served at the table) included in the menu price*
Canapés for pre dinner standing reception *(£15.00 supplement per person)*

Seasonal velouté

~

Peppered venison cappaccio, beetroot jelly,
baby beet salad, red chard

~

Roasted cod with lobster risotto,
lobster basil velouté

~

Slow cooked Suffolk pork fillet and cheek,
various onions, sherry vinegar, smoked tongue

~

Vanilla panna cotta with strawberry jelly,
strawberry Champagne granité

~

Bitter chocolate délice,
honey gelatine, honeycomb ice cream

~

Coffee and petit fours

£90.00 per person

Please note certain dishes are subject to change dependant on seasonal produce

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Tasting Menu 2

(7 courses)

Static canapés *(Served at the table) included in the menu price*
Canapés for pre dinner standing reception *(£15.00 supplement per person)*

Seasonal velouté

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Cornish crab mayonnaise, avocado,
sweetcorn sorbet, caviar

~

Peppered venison carppaccio, beetroot jelly,
baby beet salad, red chard

~

Roasted sea bream, cauliflower and broccoli,
mushroom cereal

~

Best end of lamb, braised shoulder, fennel,
tomato, olive reduction

~

Pre dessert

~

Bitter chocolate délice,
honey gelatine, honeycomb ice cream

~

Coffee and petit fours

£100.00 per person

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Menu 3

(6 courses)

Static canapés *(Served at the table) included in the menu price*
Canapés for pre dinner standing reception *(£15.00 supplement per person)*

Seasonal velouté

~

‘Warm Scottish breakfast’
London-cured salmon, smoked haddock risotto,
egg and bacon, horseradish snow

~

Beef fillet with Bourguignon garnish,
cheeks and pomme purée

~

Selection of farmhouse cheeses
(£8.00 supplement)

~

Pre dessert

~

Red berry sorbet, milk mousse, *maze* granola

~

Coffee and petit fours

£80.00 per person

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Menu 4

(5 courses)

Static canapés *(Served at the table) included in the menu price*
Canapés for pre dinner standing reception *(£15.00 supplement per person)*

Seasonal velouté

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Marinated foie gras and smoked pork cheek and tongue,
pear and saffron chutney, sourdough toast

~

Casterbridge beef fillet, mushroom duxelle, spinach,
onions and baby leeks

~

Selection of farmhouse cheeses

(£8.00 supplement)

~

Pre dessert

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Treacle tart, raspberry ripple ice cream

~

Coffee and petit fours

£65.00 per person

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Menu 5

(5 courses)

Static canapés *(Served at the table) included in the menu price*
Canapés for pre dinner standing reception *(£15.00 supplement per person)*

Seasonal velouté

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Slow-roasted quail, medjool dates,
pickled turnip, Amaretto crumbs

~

Pan-fried line caught sea bass, jus niçoise,
pomme boulangère, confit tomato compote

~

Selection of farmhouse cheeses
(£8.00 supplement)

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Pre dessert

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Bitter chocolate tart with pistachio sabayon

~

Coffee and petit fours

£65.00 per person

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Menu 6

(3 courses)

Static canapés *(Served at the table) included in the menu price*
Canapés for pre dinner standing reception *(£15.00 supplement per person)*

Basil-marinated Loch Duart salmon,
orange, fennel and asparagus salad

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Saddle of Cornish lamb, pomme fondant,
ratatouille, olive paste

~

Rosemary buttermilk panna cotta, bitter orange jelly,
bitter orange granité and vanilla sablé

~

Coffee and petit fours

£50.00 per person

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Menu 7

(3 courses)

Static canapés *(Served at the table) included in the menu price*
Canapés for pre dinner standing reception *(£15.00 supplement per person)*

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Tea-smoked Loch Duart salmon, cauliflower,
apple salad and daikon

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Braised pork shoulder, pig cheek, burnt onion reduction,
mustard and greens

~

White chocolate panna cotta,
raspberry and pistachio

~

Coffee and petit fours

£40.00 per person

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