

**CHATHAM  
HOUSE**  
The Royal Institute of  
International Affairs



*Fine Dining Menu*  
Autumn | Winter  
2019/2020



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# Nibbles

**£5.90 per bowl**

CHARGED ON CONSUMPTION

Club nut mix

Wasabi nut mix

Truffle & pecorino nut mix

Sweet & salted popcorn – more flavours available

Chilli puffed crackers

Selection of crisps

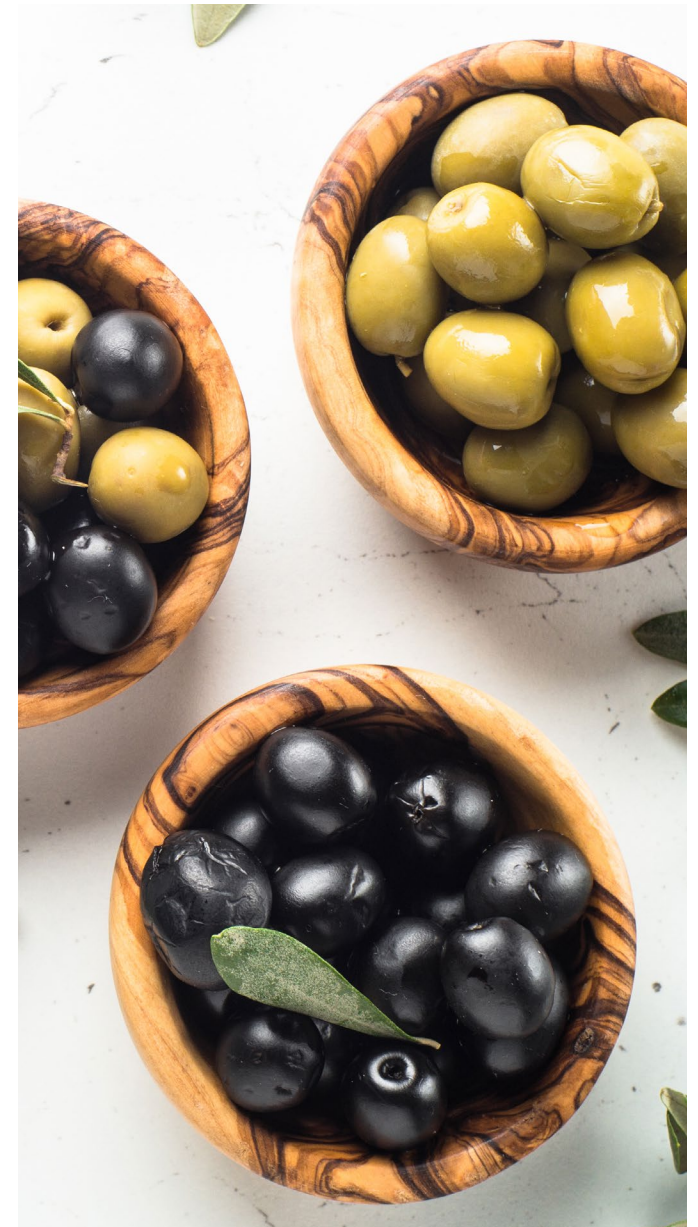
Selection of chickpea puffs (vegan)

Olives

Premium Italian semi dried tomatoes in oil

Smokey flavoured semi dried tomatoes in oil

Poponcini peppers



# Starter

Ham hock and cranberry terrine, textures of beetroots and cranberry chutney

Venison and black pudding scotch egg and parsnip mousseline

Confit rabbit roulade, pistachio crumb, carrot puree and sprout leaf's

Chicken and ham truffled terrine, pickled girolles, artichoke puree and parsnip crisps

Smoked pheasant, trio of pickled beetroot, water cress and chicory

Smoked salmon terrine, horseradish custard, sourdough shards

Confit trout mille-feuille, pistachio, beetroot and orange marmalade

Scallop, black pudding ravioli, bisque and butter milk foam

Marinated and torched mackerel, olive tapenade, cucumber ceviche and parmesan crisp

Caramelised beetroot tart, horseradish snow, chestnut puree and rocket

Roast butternut squash, goats cheese dumpling and onion crisp

Cauliflower panna cotta, golden raisin truffle and ghazel nut

Caramelised Jerusalem artichoke soup with burnt pear and walnut

Pumpkin spelt and cumin fritter, celeriac puree and wild mushrooms



# Main

Duck breast, celeriac, pear and potato gratin, pear puree and blackcurrant infused jus

Lamb en croute and kale celeriac puree

Rosemary and mint crusted lamb rack, ratatouille, potato terrine and black garlic jus

Pan fried pork and pork belly arancini with pumpkin mash crisp pork dust

Braised duck leg, braised red cabbage, green peppercorn sauce and caramelised apples

Breast of goose with cranberries celeriac mousseline and crisp kale

Cured pork belly, baked apple and crackling

Pave of salmon, crushed potato and blue swimmer crab, braised leeks and leek coulis

Roast cod orange beurre blanc and winter ratatouille

Red mullet and saffron, red pepper puree and truffled creamed white beans

Pan fried pollock, trio of celeriac, toasted hazelnuts and mussels

## For supplement

Loin venison, parmesan risotto, sautéed girolle and pan jus

Guinea fowl with boudin blanc, savoy cabbage and white onion purée

Partridge with parsnip tart, sprouts and chestnuts

Loin of lamb, rump and potato terrine, aubergine purée, chicory lettuce and winter vegetables

Escalope of wild sea bass with sautéed smoked bacon, red chicory, runner beans and red wine sauce

Seared hake with a wild mushroom risotto and crispy kale

Roast gurnard with Brussels sprout leaves, carrot puree and wild mushrooms

Truffle and ricotta ravioli, wild mushroom fricassee and creamed spinach

Autumn vegetable salad, Persian marinated feta and toasted hazelnut dressing

Jerusalem artichoke gnocchi, roast artichokes, leek fondue and tomato concasse

Butternut squash, pear and gorgonzola tart and pickled pear

Apple and walnut risotto, garlic and parmesan crisps

Cauliflower steak, shallot puree, reduced apple dressing and pickled shallots

Chettinad mushroom curry

Pine-scented grouse with cobnuts, haggis, neeps 'n' tatties

Seared turbot with celeriac, brown shrimp, mussels and shellfish velouté

Walnut crusted halibut, cauliflower puree, curried sea vegetable purslane, salsify, courgette, potato and curry oil



# Dessert

Stem ginger chocolate fondant and milk ice cream

Chocolate mousse, texture and flavour of black forest

Clementine cheese cake and  
honeycomb short bread crumble

London honey cake, mint and honey  
ice cream with honey comb

Pistachio and polenta cake with crème fraiche sorbet

Whisky and chocolate cremeux with whisky  
ice cream, coffee and caramel

Pear and anise tatin, poire williams  
chantilly and hazelnut praline

Chocolate tart, creme anglaise and vanilla ice cream

Pumpkin and maple cheesecake with pumpkin seed brittle

Vegan espresso crème caramel with pistachio biscotti

Vegan chocolate tiffin cake, coconut  
yoghurt and chocolate ice cream



