



International Private Chef

Nordic Festival Menu

Starters

Home cured beetroot salmon gravlax with tonic jelly. Cool cucumber jelly
with cucumber noodles citrus crème fraiche

Pan fried smoked scallops with butternut puree, cauliflower crisps
with confit Jerusalem artichokes and black olive crumb

Beachcomber of Ice Nordic fish, with creamed potato gnocchi,
pickled samphire with caper citrus beurre blanc

Heirloom charred carrots with roasted red & yellow beet salad
(Roquefort, orange, toasted hazelnuts and shaved fennel, citrus vinaigrette) V

Main Course

Marinated venison fillet, with creamed stack of turnips, swede, parsnips potatoes,
with Orange and honey carrots, Juniper red wine Jus

Roasted black cod, butternut puree, buttered Salsify crispy kale /morels, artichoke crisp

Butternut ravioli with swede puree toasted pine nuts, flaked parmesan amaretto butter noisette V

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Desserts

Pear tart tartan served warm with bourbon vanilla Ice cream

“Rhubarb and Ginger”

Light sponge of sugared rhubarb and candied ginger, rhubarb strands strawberry syrup coulis and honey mascarpone

Chocolate fondant with white chocolate ganache with caramel sauce and vanilla Ice cream

Classic Norwegian chocolate pudding served with pineapple

Crepes with key lime custard and blueberry Sauce

Petit Fours

Mini tiramisu's,

Crema Catalana tarts,

Mixed caramels.

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