

## 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

**22<sup>nd</sup> 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

**21<sup>st</sup> 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

**27<sup>th</sup> 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

**15<sup>th</sup> 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

**31<sup>st</sup> 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

**14<sup>th</sup> 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

**25<sup>th</sup> 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

**26<sup>th</sup> 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

**6<sup>th</sup> 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

**19<sup>th</sup> 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

**23<sup>rd</sup> 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

**24<sup>th</sup> 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

**12<sup>th</sup> 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

**4<sup>th</sup> 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

**18<sup>th</sup> 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

- 22<sup>nd</sup> 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
- 23<sup>rd</sup> 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
- 11<sup>th</sup> 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
- 10<sup>th</sup> 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
- 17<sup>th</sup> 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
- 28<sup>th</sup> 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
- 6<sup>th</sup> 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
- 17<sup>th</sup> 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
- 9<sup>th</sup> 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
- 23<sup>rd</sup> 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

**14<sup>th</sup> September 2007** Richard Busiakiewicz Trio  
In Cedar Restaurant – no set menu

**12<sup>th</sup> 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

**23<sup>rd</sup> 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

**8<sup>th</sup> 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

**18<sup>th</sup> 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

**10<sup>th</sup> October 2008** Stephen de Pledge (piano solo)

**21<sup>st</sup> November 2008** Gerald Dickens (g-g-grandson of Charles Dickens – words & music)

April 2008  
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