



**STELLA GROVE**  
**Personal Chef – Fine Food for all Occasions**

[www.stellagrove.co.uk](http://www.stellagrove.co.uk)

WINTER/AUTUMN MENUS

MENU 1

*Aubergine Involtni with tapenade, goat's cheese, sun-blush tomatoes & basil  
On a artichoke & rocket salad*

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*Roasted Duck breast with a cabbage comfit parcel and a pomegranate jus,  
Served with a potato & turnip gratin*

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*Pear tart with ginger ice-cream*

MENU 2

*Flaked smoked trout on an open lemon and tarragon scone  
With horseradish crème fraise, watercress and a caramelised lemon & caper  
dressing*

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*Herb coated best end of lamb with a port jus  
Minted pea puree and roasted root vegetables*

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*Apple charlotte with crème Anglais & calvados syrup*

MENU 3

*Wild mushroom tartlets with parmesan pastry  
On a truffle salad*

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*Stuffed quail with apple, shallot & thyme wrapped in pancetta  
Served with celeriac mash, Swiss chard and fine beans*

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*Almond meringues with berries and lemon scented cream*

MENU 4

*Vietnamese Duck rice wraps with a soy, ginger and honey dressing*

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*Fragrant Thai fish pie topped with sweet potato.  
Served with Pak choi and broccoli*

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*Passion fruit mousse*

MENU 5

*Smoked Salmon, rocket and leek nests with Quails eggs*

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*Boned Guinea fowl stuffed with wild mushrooms and chestnuts, with truffle  
mashed potato and seasonal vegetables*

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*Fig and plum tart tatin with a hot fudge sauce*

Menu 6

*Smoked haddock tartlets with hollandaise, poached quails egg in a parsley tartlet*

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*Venison Wellington with pickled beetroot, leeks and spinach*

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*Minted chocolate mousse*

MENU 7

*Smoked Fish terrine with watercress & Avocado*

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*Chateau Briand with tarragon pomme puree and seasonal vegetables*

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*Sloe Gin and blackberry jelly*