



ZESTXLDN
PRIVATE CHEFS

SPRING IN LONDON

This six course tasting menu aims to shine a spotlight on the colourful, refreshing British produce available to us in the Spring months, whilst highlighting some of our countries best independent suppliers & farmers.



Z E S T X L D N
P R I V A T E C H E F S

MENU

Amuse Bouche

Aberdeen Angus Beef Carpaccio

Brown Butter Brioche X Confit Egg Yolk X Truffle

Starter

Seared King Orkney Scallop

Compressed Cucumber X Braised Leek X Buttermilk Sauce Split With Lovage
& Burnt Leek Oil

Fish Course

Wild Cornish Sea Bass Loin

Lemon & Chive Crust X White Vermouth Beurre Blanc

Main Course

Ginger Pig Lamb Wellington

Artichoke Purée X Lamb Sauce X Mint

Dessert

Yorkshire Rhubarb & Custard

Poached Yorkshire Rhubarb X Tonka Bean Crème Anglaise X Lemon Thyme
X Ginger Nut Crumble X Apple & Sorrel Parfait

Petit Fours

Spring Pâte De Fruits

Strawberry, Basil & Black Pepper
Apricot & Rosemary
Elderflower & Vanilla



Z E S T X L D N
P R I V A T E C H E F S

ORIGIN

