

# Romy Gill MBE

## Menu

01.03.24

Green chilli cheese gougeres

Mangolorian Spiced Crab on English Crumpets  
Tamarind chutney

Samosa Chaat

Yorkshire rhubarb, mint and coriander chutney, a sprinkle of bhujia

Roast chops and braised shoulder of Cotswold fallow deer  
Roasted celeriac puree, Kulcha bread, chilli turnip tops

Blood Orange Savarin

Cardamom syrup, clotted cream ice cream

# Candice Brown

## Menu

07.03.24

Corned Beef bon bon

Retro shellfish cocktail, avocado and soda bread

Twice baked Montgomery cheddar souffle with a Diane sauce

Cotswold Venison Wellington served with  
Colcannon and new season English asparagus

Black forest gateau profiteroles with  
a warm dark chocolate sauce

# Poppy O'Toole

## Menu

15.03.24

### Chips 'n' Dip

Poppy's famous 15 hour potato

Charlotte potato salad, watercress foam and garlic flowers

A bowl of "pommes aligot", sausage, mushroom and egg

Pig's cheeks braised in tomato and star anise,  
pommes fondants and BBQ hispi cabbage

'Spudnuts' Pineapple jam, Chantilly cream  
and a Craig David

# Chantelle Nicholson

## Menu

22.03.24

Kimchi fritters

‘Caesar salad’ Baby butterhead lettuce stuffed with gentlemen’s relish, Old Winchester cheese and crispy kale

New season asparagus tartlet with a wild garlic veloute

Roast Cornish monkfish tails, caramelised cauliflower, baby potatoes in vadouvan butter and a green chilli relish

Chantelle’s Chouxnut, poached rhubarb  
and rhubarb ripple ice cream