

First Course:

Sautéed Keltic Scallops, Chestnut Puree, Apples & Smoked Bacon Lardoons

Ingredients

6 Scallops – cut in half
25 gms Unsalted Butter
80 gms Smoked Bacon – cut into Lardoons
3 Chestnuts
1 Granny Smith Apple
1 gms Tarragon
Lemon
Seasoning

Chestnut Puree

70 gms Chestnuts
10 gms Unsalted Butter
120 gms Chicken Stock
50 gms Double Cream
Salt & 3 Turns of Pepper
Lemon

Baby Navies

3 Baby Navies – peeled
200 gms Water
20 gms Unsalted Butter
Tarragon
2 gms Salt
2 gms Sugar

Scallop Veloute

5 gms Unsalted Butter
10 gms Banana Shallot
1 gm Garlic
30 gms Scallop Mussels
80 gms Scallop Skirts
6 Fennel Seeds
1 small pcs Star Anise
1 sprig Thyme & Bay Leaf
50 gms Noilly Prat
500 gms Fish Stock
80 gms Double Cream
Lemon

Preparation

Sauté chestnut with the butter until caramelised. Deglaze with chicken stock allow to reduce for 2 minutes then add double cream, season and cook for further 2 minutes.

Strain the chestnuts off, blend with a little of the cooking liquor slowly add more liquor to achieve a smooth puree. Pass through a fine chinois. Check seasoning add squeeze of lemon juice if required.

Baby Navies: Place all ingredients in a pan and bring to a simmer cook until tender. Drain off & half navies.

Scallop Veloute: Sweat shallot & garlic. Add the scallop mussels, scallop skirts, fennel seeds & star anise continue cooking for a few minutes then deglaze with noilly prat. Add fish stock

reduce by 2/3rds, add cream bring to the simmer allow to reduce to desired constancy. Leave to infuse for 15 minutes, season, add lemon juice to taste then pass through a fine chinois then double layered damp muslin.

To finish dish: Julienne Apple, mix with chopped Tarragon, sauté bacon lardoons add in navies & chestnuts, season & sauté scallops in butter. Finish with a little lemon juice. Plate up.

MANZANILLA, the Sherry chosen for this dish

The fresh nutty aromas will enhance the flavour of the chestnuts, the well-balanced acidity will cut through the scallops and compliment the apple. The trace of salt on the noise emphasise the flavour of the smoked bacon lardoons.

Second course:

Anjou Pigeon, Braised Brussel Sprout with Flaked Confit Leg Meat, Baby Beetroot, Potato Wafer & a Raisin Jus

Ingredients:

Pigeon

- 3 Anjou Pigeons
- Duck Fat, Garlic, Thyme & Bay Leaf
- 4 Juniper Berries & Seasoning

Raisin & Sherry Jus

- Pomace oil
- Pigeon Carcasses – chopped up
- 80 gms Carrot – diced
- 40 gms Shallot
- 20 gms Celery
- 1 clove Garlic
- 1 sprig Thyme
- 1 Bay Leaf
- 50 gms Aged Sherry Vinegar
- 200 gms Palo Cortado Sherry
- 600 gms Veal Stock
- 40 gms Lexia Raisins – muscatels soaked in sherry, Seasoning

Braised Brussel Sprouts with Confit Leg Meat

- 20 gms Unsalted Butter
- 100 gms Brussel Sprouts – shredded
- 20 gms Carrot – diced
- 10 gms Shallot – finely chopped
- 80 gms Chicken Stock
- Confit Leg Meat
- Seasoning

Baby Beetroot

- 5 Baby Beetroot – peeled
- 50/50 Chicken Stock & Water to cover
- 4 Juniper Berries
- 1 Bay Leaf
- 6 gms Caster Sugar
- 10 gms Sherry Vinegar

15 gms Unsalted Butter
Baby Onions
9 Baby Onions
1 clove Garlic, Thyme, Bay Leaf & Chicken Stock to glaze
Croustillant Wafers
1 Ratte Potato – peeled
Clarified Butter, Salt

Preparation:

Remove legs & breasts leaving wing bone on from pigeons. Reserve carcasses for the sauce. On a low heat place pigeon legs in a pan with duck fat, garlic thyme, bay leaf & seasoning cook until tender. Scrape down wing bones, season breast place in a vac pac bag with duck fat, thyme, bay leaf, juniper berries & garlic seal bag. When required steam for 4 minutes, leave to rest then seal skin side until coloured.

Raisin & Sherry Jus: Caramelize pigeon trimmings, add in carrots, shallots & garlic. Deglaze with vinegar, followed by the sherry. Add in veal stock & reduce sauce consistency.

Braised Brussel Sprouts with Confit Leg Meat: Sweat down carrots, shallot & garlic. Add sprouts allow to sweat down then braise with a little chicken stock adding more if required.

Mix in confit leg meat, check seasoning & reserve until required.

Baby Beetroot: Place all ingredients in a pan and simmer until tender. Remove beetroot cut in half then add back to liquor to glaze.

Baby onions: Caramelize onion, season then add garlic & herb cook to 2 minutes then deglaze with chicken stock & cook until tender.

Croustillant wafers: Julienne potato, season & cook in clarified butter until crispy

PALO CORTADO, the Sherry chosen

The sauce for this dish will be fairly full bodied, therefore the youthful acidity will counteract the richness of the dish whilst the burnt toffee nose will stand up to game characteristics of the pigeon.

Third course:

Caramelised Banana & Hazelnut Frangipane, Chocolate Ice Cream & Banana Cream

Ingredients:

Hazelnut Frangipane

75 gms Unsalted Butter
75 gms Icing Sugar
75 gms Coarse Ground Hazelnuts
12 gms Cacao Powder
7 gms Plain Flour
75 gms Eggs
3 Guandea Chocolate Disc's
3 Filo Disc's
1 Banana

Banana Cream

45 gms Banana
5 gms Icing Sugar
8 gms Crème du Banana
2 gms lemon juice

75 gms Mascarpone Cream
64 gms Double Cream – whipped to ribbon stage with 20 gms icing sugar
Malt Chocolate & Crème Fraiche Ice Cream
150 gms Milk
40 gms Caster Sugar
40 gms Horlicks
70 gms Dark Chocolate
100 gms Crème Fraiche
Sherry & Orange Reduction
9 Hazelnuts
Caster Sugar
200 gms Dessert Sherry
Zest of ¼ Orange
3 Springs Mint

Preparation:

Cream butter & icing sugar, add in ground hazelnuts, cocoa powder & flour. Add in egg mix until smooth. Spoon into a piping bag. Pipe into lined rings with filo disc's in the bottom. Placing chocolate disc halfway in. When required bake at 170° for 8 minutes. Finish of caramelising banana slices on top. To make banana cream, blend banana, 5 gms icing sugar, crème du banana & lemon juice. Pass through fine sieve. Mix puree with mascarpone then fold in whipped cream. Melt chocolate with milk, sugar & horlicks. Whisk in crème fraiche, pass into ice cream churner & churn then freeze.

MOSCATEL, the Sherry chosen for this dish

The more obvious choice for a dessert would probably be a Pedro Ximenez, however we felt that this overpowered the dish and opted for a lighter style, which would still have the depth to combat a chocolate dessert. The Pasil system of sunning of the grapes on sand has given this wine a deep colour with lasting sweetness without being overly sickly.