

DIRK. J. PINNELL

SAMPLE MENU



Something to start

Dressed crab cocktail
Chicken liver paté
Mushroom rarebit
Celeriac soup with smoky bacon

Main

Sauté chicken with mushrooms & tarragon
Herb crusted lamb with creamy potato & red pepper mash
Roasted cod with a light vegetable casserole
Crispy belly of pork served on a bed of spinach with caramelised apple

To Finish

Blackberry and pear crumble
Bakewell tart
Bitter sweet strawberry tart
Lemon syllabub

Dirk has 25 years experience as a professional chef fresh seasonal ingredients; local suppliers; honest food