

K I L T Y
&
C O

Private Chef Event

Homemade Sourdough with Churned Goats Butter

Course 1

Whitby Crab
Turnip, Fermented Turnip & Seaweed Sauce, Lobster Oil

Course 2

Beetroot Tartar
Coal Oil, Beetroot Textures, Frozen Goat's Cheese, Beef Fat Sourdough Crumb

Course 3

Pork Cheek
Katsu Curry, Langoustine, Crispy Potato

Course 4

Line Caught Cornish Mackerel, Miso, Rhubarb, Puffed Rice

Course 5

Gressingham Duck
Compressed Cucumber, Hoi Sin

Course 6

Yorkshire Venison
Loin, Faggot, Black Garlic, Elderberry, Beetroot

Course 7

Chocolate & Orange