

the dining room

**Guest Chef Evening with Amandine Chaignot
& Sturia Caviar – 10th April 2024**



GUSBOURNE



Introduction

Caviar bumps

*Faustine Daudier de Cassini, Sturia Caviar
Gusbourne 'Blanc de Noirs' Sparkling Reception*

Canapés

Sturia caviar trifle, aged beef tartar (vintage baerii)
Langoustine and Sturia tart, bisque, red pepper (vintage baerii)
Ricki Weston, Whatley Manor

First course

Scallop, crème bavarois, cucumber (jasmine oscietra))
Ricki Weston, Whatley Manor

Second course

Buckwheat, almond, razor clams (oscietra)
Amandine Chaignot

Fish course

Pike's quenelles, vintage caviar beurre blanc, spinach
Amandine Chaignot

Main course

Lamb loin, asparagus, confit lemon, wild garlic and caviar (vintage baerii)
Ricki Weston, Whatley Manor

First Dessert

Parsley ice cream, raw crème fraîche, primeur caviar (primeur baerii)
Amandine Chaignot

Second Dessert

Sweet woodruff, baked chocolate, fermented raspberry
Ricki Weston, Whatley Manor

Conclusions

Ricki Weston, Whatley Manor