

TAAVIADAMSON

CHEFSPORTFOLIO

Dedicated and ambitious Chef with almost 20 years' experience.

Michelin Star Experience.

Specialises in Classic French, Mediterranean, Modern European and Healthy Cuisine as well as baking.



Starter

Smoked beef tartare, chard onion, pickled mushroom, Jerusalem artichoke cream and crisp.



Starter

Homemade ricotta, pickled vegetables, wild leaves and herb oil.



Starter

Tuna with vodka infused watermelon, black rice crisp and avocado mousse.



Main

Slow cooked leg of lamb, spiced carrots cream, maple roast carrots, puffed rice and lamb juice.



Main

Cod poached in milk with garlic, rosemary and thyme, radish, pickled courgette and caviar.



Main

Pearl barley orsotto, wild mushroom, mushroomcreamwith parsnip crisp.



Dessert

Chocolate mousse, coffee anglaise, coffee crumb, coffee granita and cherry.



Dessert

Lemongrass brûlée, fermented apple, black sesame soil and coconut ice cream.



Dessert

Baked cheese cake, dark chocolate crumb and white truffle ice cream.

Baking



Malt and rye bread crisp



Rye bread



Pain de champagne