

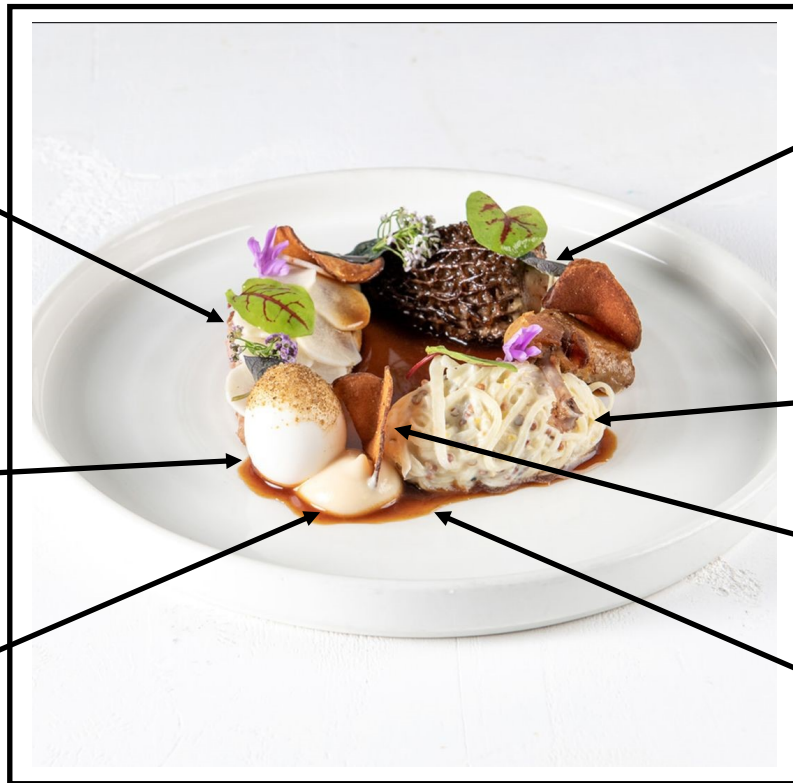
## POT ROAST QUAIL

Stuffed Morel Mushroom, Salsify Remoulade, Quail's Egg, Artichoke

QUAIL BREAST &  
LEG DRESSED WITH  
PICKLED SALSIFY

QUAILS EGG WITH  
CELERY SALT

ARTICHOKE PUREE



MOREL MUSH-  
ROOM STUFFED  
WITH CHICKEN &  
TRUFFLE MOUSSE

SALSIFY REMOULADE

JERUSALEM ARTICHOKE  
CRISPS

QUAIL JUS GENTLY  
POURED IN CENTRE OF  
DISH

## ALLERGENS

MILK / CELERY / EGG / SULPHUR DIOXIDE

## POINTS OF NOTE

- Pot Roast—similar to braising, the meat is browned then slow cooked in liquid, the fat and collagen give a rich thick liquor and the meat is very tender
- Remoulade is a sauce originating in Louisiana. It consists of mayonnaise, spice grain mustard and horseradish
- Salsify (or Oyster plant) is a root vegetable related to dandelion. It has a flavour similar to oyster/anise
- Morel mushrooms (Morchella) have a meaty texture & EARTHY, nutty flavour
- Jerusalem artichokes are Sunflower Roots (Girasole) not artichokes