



**Tom Hamblet Residencies Menu
MasterChef Professionals Winner 2023**

Starters

Pigeon

Wood pigeon, crispy onions, celeriac remoulade, celeriac puree,
pigeon and chocolate sauce

Prawns

Gambero rosso prawns, celery sorbet, tomato fondue,
olive, gazpacho

Scallop

Roasted scallop, Jerusalem artichoke puree, marigold oil, artichoke crisps,
pastry tube with buttermilk and artichoke mousse

Lobster

Lobster, curried carrot puree, lobster, ginger and chilli bisque, potato,
mango and caper salad, lime vinaigrette
£10 supplement or £35 as an extra course

Celeriac

Celeriac veloute, pearl barley, fermented celery,
BBQ cep, lovage emulsion, crispy egg yolk

All episode dishes are inspired by Tom Hamblet's appearances on
MasterChef The Professionals 2023



Mains

Hogget

Seared hogget loin, hogget tartare, broccoli puree, purple sprouting broccoli, pickled broccoli stem, sheep's curd, lamb jus

Turbot

Poached turbot topped with a fish mousse, potatoes, caviar, baby leeks, cornichon beurre blanc

Beef

Beef fillet, oyster mushrooms, lovage emulsion, pané oyster, salsify, braised beef cheek, oyster and beef tartare
£10 supplement

Guinea Fowl

Roast guinea fowl, lettuce, black truffle, girolle puree, girolles, Roasted corn, Madeira and black truffle sauce

Aubergine

Soy-roasted aubergine, crispy tofu, Roscoff onion, aubergine 'bacon', miso & smoked aubergine purée, onion honey

Sides

Creamed potato, English winter truffle, pecorino
£9.50

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Desserts

Chocolate & Peanut

Chocolate and peanut mousse, feuilletine base, mascarpone Chantilly, nibbed peanut tuille, torched bananas, miso caramel

Olive Oil Sponge

Olive oil sponge, set lemon curd, olive oil jam, crème fraiche, fennel pollen tuille, toasted fennel seed ice cream

Chocolate Tart

Baked chocolate tart, blood orange and peppercorn pate de fruit, caramelised popcorn, orange gel and tallicherry pepper ice cream

Pannacotta

Lemon thyme pannacotta, salted white chocolate crumble, milk yoghurt powder, pickled blackberries, blackberry and pastis foam

Cheese and fruit

A selection of English cheeses, served with a variety of crackers and chutneys.
£6 supplement

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Three course Camellia dinner £85 per person

A discretionary service charge of 13.5% will be added to your bill. All prices inclusive of VAT.

Supplements will apply accordingly.

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, our chefs will take extra time to ensure extra precautions are taken however we cannot guarantee their total absence in our dishes. We take every precaution in preparing each dish, but fish or shellfish may contain small bones or shell, game may contain traces of shot.