Great British Menu
Raymond McArdle

Starter
Black truffle & wild mushroom veloute

Fish Course
A day at the beach

Main
Titanic smoked venison, tongue & cheek

Dessert
Chocolate Mountain Volcano
Starter
Black truffle & wild mushroom veloute, Warm Guinness wheaten bread
SERVES 4

Ingredients
For the mushroom veloute
1kg/2lb Paris brown mushroom, roughly chopped
1kg/2lb flat mushrooms, roughly chopped
1 large onion, roughly chopped
2 cloves garlic, roughly chopped
1 large carrot, roughly chopped
2 sticks celery, roughly chopped
Sprig Thyme
1 Bay leaf
3 peppercorns
50ml/1¾floz Madeira
3½ltr/6pts brown chicken stock
3½ltr/6pts water
300ml/10½floz black truffle juice, available online
100g/3½oz dried cep mushrooms
1tbsp arrowroot
For the bacon cream
250g/9oz streaky bacon
2 shallots, diced
550ml/1pt chicken stock
550ml/1pt double cream
5g agar agar
For the wheaten bread
165g/6oz wholemeal flour
165g/6oz plain flour
25g/1oz sugar
½tsp baking soda
½tsp baking powder
½tsp salt
25g/1oz butter, melted
125ml/4½floz stout
200ml/7floz buttermilk
1tbsp porridge oats
For the bacon crumble
300-400ml/10½-14floz vegetable oil for frying
100g/3½oz bacon
50g/1¼oz wild rice

Method
1. For the mushroom consommé, melt a knob of butter in a pan and add the Paris and flat mushrooms, cook for 2-3 minutes then add the onion, garlic,
1. Add carrot, celery, thyme, bay leaf, peppercorns, cook for 30 seconds, add the madeira, stock, water and simmer for 1 hour.

2. Season with a little salt, add the truffle juice, dried mushrooms and leave to one side to infuse for 2 hours.

3. Pass through a fine sieve and reduce the liquid down to 1 litre/1¾pts. Thicken with the arrowroot until a nice thick sauce.

4. For the bacon cream, heat a little oil in a saucepan, place the bacon in and cook until it begins to caramelise, add the shallots and continue to cook until the shallots begin to become translucent.

5. Add the stock, reduce to 1/3 then add the cream, bring to the boil and then pass through a fine sieve. Blend in the agar agar and place into the fridge to cool. Reheat carefully on a low heat, just before serving, being careful not to overheat.

6. For the wheaten bread, preheat the oven to 175C/325F/gas mark 3, place the flours, sugar, baking soda, baking powder and salt into a mixing bowl and slowly mix in the butter, followed by the stout and butter milk until a dough is formed, divide into 6, greased, baby loaf tins and sprinkle with the porridge oats, bake for 23 minutes. Remove from the tins and cool on a wire rack.

7. For the bacon crumble, preheat the oven to 150C/300F/gas mark 2 and place the oil into a heavy based, high sided pan and heat to 200C/390F.

8. Slice the bacon into 2mm dice, spread out onto a greaseproof lined roasting tray and roast in the oven for 10 minutes or until golden. Turn the oven down to its lowest setting and leave the bacon in to dry out for up to 12 hours.

9. Place the wild rice into the hot oil for 10 seconds to puff up, then place into a food processor with bacon and blend to a crumb.

10. Serve the veloute and carefully top with the bacon cream, garnish the top with the bacon crumble.
Fish Course
A day at the beach
SERVES 4

Ingredients
4 x 250g/9oz portions of Turbot, you can ask your fishmonger to do this
Yuzu salt to season
50g/1¼oz butter
Olive oil
For the clams
550ml/1pt fish stock
4 razor clams fresh
For the shell fish
8 Perry winkle fresh
8 mussels fresh
8 cockles
For the hondashi stock
750ml/26½floz water
25g/1oz bonito flakes
25g/1oz Kombu seaweed
15ml/½floz mirin
15ml/½floz Japanese soy sauce
For the dulse seaweed
100ml/3½floz rice wine vinegar
30g/1oz sugar
150ml/5floz Japanese soy sauce
150ml/5floz hondashi stock
100g/3½oz red dulse seaweed, washed and picked
For the sea spaghetti
15g/½oz salt
150g/5oz sugar
10g/½oz lemon zest
240ml/8½floz rice wine vinegar
100ml/3½floz hondashi stock
100g/3½oz sea spaghetti, washed and picked
For the crab bisque paste
1 brown crab
1 carrot, roughly chopped
2 shallots, roughly chopped
1 stick of celery, roughly chopped
1 leek roughly chopped
1 bay leaf
1 tbsp tomato puree
2.5ltrs/4½pts fish stock
50ml/1¾floz brandy
100ml/3½floz white wine
For the veloute sauce
Knob of butter
2 shallots, roughly chopped
50g/1¾oz dill stalks, roughly chopped
30ml/1fl oz Yuzu juice
500ml/17½fl oz fish stock
285ml/½pt cream
1 tbsp chopped dill

For the garnish
2 large knobs of butter
50g/1¾oz quinoa rouge
50g/1¾oz samphire
1 tbsp chopped dill

Method
1. For the turbot, preheat the oven to 160C/325F/gas mark 3, place the turbot portions onto a greased non-stick roasting tray, season with a little Yuzu salt and brush generously with butter, place into the oven and cook for 8-10 minutes until cooked through.
2. Open the razor clams, cut each one into 3, place the stock in a pan and bring up to a simmer. Place the clams into the stock and poach for 30 seconds.
3. For the shell fish, heat 3 pans of salted water to a boil, place the Perry winkles, mussels and cockles into separate pans and cook for 2-3 minutes until open.
4. For the hondashi stock, place everything into a pan and bring to a boil, place to one side and leave to cool.
5. For the red dulse seaweed, place everything but the seaweed into a pan and bring to the boil to make a stock, then take off the heat and leave to one side to cool completely.
6. Place the dulse seaweed into the pan and bring back to the boil, then remove the seaweed from the stock and serve.
7. For the sea spaghetti, place everything but the sea spaghetti into a pan and bring to the boil to make a stock, then take off the heat and leave to one side to cool completely.
8. Place the sea spaghetti into the pan and bring back to the boil, then remove the sea spaghetti from the stock and serve.
9. For the crab bisque paste, preheat the oven to 160C/325F/gas mark 3, place a tea towel over the crab and carefully smash the crab with a rolling pin, remove the dead man’s fingers and place everything else into a roasting tray, place into the oven and roast for 20 minutes.
10. Melt a knob of butter in a large pan and sauté the vegetables for 2-3 minutes, add the crab then the tomato puree, then continue to cook until the veg is caramelised, add the stock, brandy, wine and cook for 1 hour.
11. Pass through a fine sieve, back into a saucepan and continue to cook until reduced to a thick paste.
12. For the veloute sauce, melt the butter in a saucepan and add the shallots and dill, sauté for 1 minute then add the fish stock and Yuzu juice. Reduce down
to 1/3rd then add the cream and bring back up to the boil. Season with salt, pass, add the chopped dill and serve.

13. For the garnish, heat a large knob of butter in a frying pan until foaming and add the quinoa, cook for 3-4 minutes until softened.

14. In a separate frying pan, bring the remaining knob of butter to foaming and add the samphire, sauté for 2 minutes
Main
Titanic smoked venison, tongue & cheek, pickled damsons
SERVES 4

Ingredients
For the venison tongue brine
500ml/17½floz litres water
90g/3oz salt
1 star anise
15g/½oz coriander seeds
1 cloves
1 juniper
Small pinch allspice
zest of 1 orange
juice of 1 lemon
1 garlic cloves
Pinch of thyme
1 bay leaves
Small pinch salt
1 venison tongue, trim tongue of blood vessels, you can ask your butcher to do this
To cook the venison tongue
2 shallots, cut in half
1 carrot
10g/¼oz dried mushrooms
Sprig of thyme
3 peppercorns
1 bay leaf
3 litres of water
For the venison cheeks
4 venison cheeks
800ml/28floz brown chicken stock
For the hot water pastry
25ml/¾floz water
½tsp salt
35g/1oz suet
112g/4oz flour
1 egg
For the venison loin
1 x 1.2kg/2½lb venison loin, cut into 4 equal portions
2 tbsp smoked oil
Salt
For the damsons
300g/10½oz damsons
200g/7oz soft brown sugar
50ml/1¾floz malt vinegar
Cinnamon stick
5 cloves

For the sauce
Venison cheek cooking liquor
1-2tbsp pickling liquor from the damsons

For the carrot puree
1tsp cumin
2 carrots, chopped
550ml/1pt carrot juice
1-2tbsp double cream

For the venison sweetbreads
550ml/1pt water
Juice of 2 lemons
1 bay leaf
3 peppercorns
300g/10½oz fresh venison sweetbreads
Knob of butter
1tbsp honey

For the carrots
4 tbsp honey
Juice of 1 lemon
A knob of butter
2 carrots
200g/7oz brioche
1dstp chopped flat leaf parsley
1dstp chopped coriander
1dstp chopped basil

Method
1. For the venison tongue brine, place the brine ingredients into a large bowl and mix together, leave to brine for 24 hours.
2. To cook the venison tongue, wash the tongue under a running tap to clean off the brine. Place the shallots, carrot, dried mushroom, thyme, peppercorns, bay leaf into a large pan and add the tongue. Cover with 3 litres/5pts of water and simmer for 2 hours, until the tongue is soft. Remove the tongue and the vegetables from the cooking liquor and leave to cool. Once the tongues are cool, peel off the outer skin and cut into small dice. Finely cut the shallots, carrot and mushrooms.
3. For the venison cheeks, preheat the oven to 140C/275F/gas mark 1, heat a drop oil and a knob of butter in a large shallow pan, season the cheeks with a little salt and place in the cheeks, seal the cheeks on all sides then place them into a casserole dish. Cover the cheeks with the chicken stock, place a lid on and place into the oven for 1 hour 20 minutes until soft.
4. Remove the cheeks from the cooking liquor and leave to cool, then cut the cheeks into small dice. Pass the cooking liquor through a fine sieve and reserve for the sauce.
5. Mix the diced cheek, tongues and vegetables together
6. For the hot water Pastry, place the water into a saucepan with the salt and warm through (do not boil), take off the heat, add the suet, and fold through. Stir in the flour until a dough is formed. Wrap the dough in cling film and leave somewhere warm to rest for 10 minutes.
7. Preheat the oven to 200C, roll out the suet pastry to about 2-3mm thick, place a mini pie mould upside down on the pastry and cut around, repeat so that you have one for each of your 4 moulds, keep these to one side, these are your lids. Line each of your mini pie moulds with the remaining pastry, don’t worry too much about accuracy at this point, rustic is good!
8. Fill the moulds with the cheek and vegetable mix, place the lids on top and seal around the edges with your fingers. Roughly mix the egg in a ramekin and brush the lids of the pies, place into the oven and bake for 8-10 minutes
9. For the venison loin, preheat the oven to 180C/350F/gas mark 4, season the loin portions with a little salt, heat a little butter in a shallow pan and place in the loin portions, seal the portions on all sides then place into the oven for 5 minutes, turning them a few times until medium rare.
10. For the damsons, prick each damson with a cocktail stick to prevent bursting and place into a sealable jar, bring the sugar, vinegar and spices to the boil then pour over the damsons, seal the jar and leave overnight.
11. For the sauce, place the cooking liquor into a saucepan, bring up to a simmer, add the pickling liquor to taste, reduce to a sauce consistency and reserve.
12. Place the cumin into a hot dry pan and cook for 10 seconds, add the carrots and carrot juice and cook until the carrots are soft. Place everything into a food processor and blend to a puree, adding a little cream if the consistency is too dense.
13. For the venison sweetbreads, place the water, lemon juice, bay leaf into a pan and bring to the boil. Add the sweetbreads and cook for 1 minute.
14. Take the sweetbreads out and cool, then trim and remove any membranes.
15. Heat a knob of butter in a pan and add the sweetbreads, seal on all sides and add the honey, cook for a further 2-3 minutes. Leave to cool and then cut into small pieces.
16. For the carrots, mix the honey and lemon juice together, heat a little butter in a pan and cook the carrots until soft, brush with the honey and lemon. Cut each carrot into half across the width and place onto a grill pan. Place a pile of sweetbread on top of each half.
17. Place the brioche into a food processor with the herbs and blend to a crumb. Sprinkle the crumb over the top of the sweetbread and carrot and place into a hot grill for 2-3 minutes or until they begin to colour.
Dessert
Milk chocolate & orange torte volcano, Sheep’s milk ice cream

SERVES 4

Ingredients
For the sheep’s milk ice cream
1ltr/1¾pt sheep’s milk
300g/10½oz sugar
120g/4oz inverted sugar, available online
300g/10½oz yolks
10g super neutrose or ice cream stabiliser, available online

For the chocolate torte
200ml/7floz milk
1 tonka bean, grated
2 sheets gelatine, pre soaked
10g glucose
270g/9½oz 65% dark chocolate, broken into small pieces
400ml/14floz double cream

For the torte base
50g/1¾oz 65% dark chocolate, broken into small pieces
zest of 1 orange
200g/7oz feuilletine flakes
100g/3¾oz shortbread biscuit
1tbsp popping candy

For the chocolate rocks
225g/8oz 55% dark chocolate
60ml/2floz cream
45ml/1½floz coconut oil

For the chocolate soil
100g/3¾oz castor
125g/4½oz ground almonds
75g/2½oz flour
60g/2oz coco rouge
65g/2¼oz butter

For the popcorn
50g/1¾oz Popcorn
50g/1¾oz milk chocolate
50g/1¾oz water
150g/5¾oz sugar

To build the volcanos
10g citric acid
10g bicarbonate soda

For the volcano liquid
300ml/10½floz blood orange juice
Method

18. For the sheep’s milk ice cream, place the sugar, inverted sugar, yolks and super neutrose into a mixing bowl and whisk together, add the sheeps milk and continue to whisk. Place the bowl over a pan of hot water on a low heat and continue to whisk, bring up to 70C/160F and cook until the custard coats the back of a spoon. Place the bowl into a bowl of iced water and cool, then place into an ice-cream machine and churn.

19. For the chocolate torte, line four 10cm/4in chef rings with cling film on one side to make a base, and place onto a tray. Warm the milk in a sauce pan (but don’t boil), add the grated tonka bean, gelatine, glucose and dissolve through. Place the chocolate into a bowl, pour the milk mixture over and mix well to melt the chocolate. Pour in the cold cream, stir through then pour into the four moulds, leaving a 5mm space for the base of the tart. Place into the fridge and leave to set 2-3 hours.

20. For the tart base, place the chocolate into a microwaveable cup and melt in the microwave in 10-20 second bursts until melted. Place the shortbread into a food processor and blend to a crumb, pour into a bowl, add the feuilleteine, 1 tablespoon of the melted chocolate and the popping candy, mix together.

21. Spoon onto the top of the set chocolate tarts, smoothing it down with a spoon, so that it sits compactly. about 5mm thick. Place back into the fridge and set for 10 minutes.

22. Turn out the tarts so that the base it at the bottom, and using an apple corer, make a hole through the middle of each tart

23. For the chocolate rocks, place a mixing bowl in to the freezer and freeze. Place the chocolate into a large mixing bowl. Heat the cream in a pan, but do not boil and pour it over the chocolate, slowly stir the chocolate and cream until the chocolate has melted. Add the oil and blend for 2 minutes with a hand blender. Place this into a gas cream whipper and charge with 3 gas chargers, squirt into the frozen mixing bowl and place in the freezer for 2 hours. When ready to serve, break up into rocks.

24. For the chocolate soil, preheat the oven to 170C/325F/gas mark 3, place all the ingredients into a mixing bowl and rub together until you get a crumble like texture. Spread out onto a baking tray and cook in the oven for 10 minutes.

25. For the popcorn, heat a saucepan with a lid on a medium heat, once hot, add the popcorn kernels and place the lid on. Shake the pan on the hob until you can’t hear any more popping, then from the heat. Place the popcorn on a tray and remove any kernels that did not pop.

26. Place the milk chocolate into a microwaveable cup and melt in the microwave in 10-20 second bursts until melted.

27. Heat the water and sugar in a pan until the sugar has dissolved, add the popcorn and mix through, coat with sea salt and spread out on a greaseproof lined tray to cool. Once cool, place into a mixing bowl and coat with the melted chocolate.

28. To build the volcanos, place a tarts onto serving plates, mix the citric acid and bicarbonate soda together, then place 1tsp down the centre hole of each tart.
29. Place chocolate rocks, popcorn chocolate and chocolate soil around and on the tarts into a mountain shape, keeping a hole down the centre.
30. For the volcano liquid, heat the blood orange juice in a pan to just before boiling, pour into a jug and serve immediately.
31. To get the volcano effect, pour the volcano liquid down the central hole to create a bubbling volcano. Serve with the sheep’s milk ice cream