



LOUIS X EAT WELL MCR

The Chef Takeover

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THE CHEF TAKEOVER



ONE NIGHT. SEVEN KITCHENS

This event will raise vital funds for Eat Well MCR, a charity that provides meals to families living in temporary accommodation, women taking refuge in sheltered accommodation, and families experiencing food poverty and inequality.

An unforgettable evening of food, hospitality and collaboration, all in support of an incredible local cause.

COURSE 1 MARY-ELLEN MCTAGUE (EAT WELL MCR)

CANAPÉS GIARDINIERA FRICKLES CLAMS CASINO

COURSE 2 MARY-ELLEN MCTAGUE (EAT WELL MCR)

APPETISER CAPRESE

COURSE 3 SAM BUCKLEY (WHERE THE LIGHT GETS IN)

BABY BACK MUTTON RIBS *Smoked apple BBQ sauce and crispy shallots.*

COURSE 4 JAMIE PICKLES (STOW)

CROWN PRINCE SQUASH *Gorgonzola, brown butter and sage.*

COURSE 5 ZISIS (FENIX) PALATE CLEANSER

MINT & CHAMPAGNE SORBET

COURSE 6 RUBY & RUBY (PROLOGO)

CAPPELLETTI IN BRODO *Pork and fennel pasta with lemon basil oil.*

COURSE 7 MATTEO (LOUIS)

COD ALLA CIOPPINO *Saffron, confit cod, cauliflower purée and spicy shellfish sauce.*

COURSE 8 SIMON CRANNAGE (GRANTLEY HALL) SALT-AGES VENISON LOIN *Salsa verde and charred radicchio.*

VEGETARIAN MAIN

SPICY CAULIFLOWER PARMIGANO *Tomato dusted cauliflower, Parmesan cream and Datterino sauce.*

COURSE 9 ZISIS (FENIX)

PHYLLO MILLE-FEUILLE WITH CARAMEL

COURSE 10 MATTEO (LOUIS)

SALTED CARAMEL CIGAR, STRAWBERRY JELLY & MARSHMALLOW

