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LUSH BY TOM KERRIDGE

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REAL FOOD - BOLD FLAVOURS - WARM HOSPITALITY

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Lush by Tom Kerridge is the events division that is based on the foundation of the two Michelin starred The Hand & Flowers. It provides us with the opportunity to take the flavours, taste and DNA of our businesses to the guest in whichever setting they desire; whether it be marquee in the garden, corporate entertaining, historic properties or major sporting events.

Hospitality has always been able greeting and environment that is fun, exciting and engaging. Not only for the guest but also our friends and colleagues that work within the group. Lush by Tom Kerridge provides the opportunities for exciting times with the highest quality of ingredients looked after by a core team of people who are driven on by guest satisfaction and showcasing the heart and soul of everything that we do within the Tom Kerridge group.

Set up in 2017, Lush by Tom Kerridge has been involved in many incredible and exciting events such as Monaco GP, Pub in the Park food festivals, and building fantastic relationships with Twickenham, Manchester United and British Airways.



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## CANAPÉS

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Pig Cheek Croquette With Pickled Walnut Ketchup

Black Truffle And Madeira Sausage Roll

Duck Fat Brioche Soldier With Chicken Liver Parfait  
And Seville Orange Chutney

Reuben Gougère

Crispy Lamb Breast With Harissa And Preserved Lemon Aioli

Venison Tartare Cigar With Beetroot Ketchup

Ponzu Cured Salmon, Seaweed Cracker  
With Siracha And Sesame Mayonnaise

Smoked Eel And Bacon Doughnut With Green Apple

Beetroot Soused Cornish Mackerel Tart  
With Horseradish Crème Fraîche

Taramasalata And Pickled Red Onion Crumpet, Bottarga

Devon Crab, Avocado And Chorizo Emulsion Taco

Salt And Pepper Squid With Tartare Sauce

Whipped Époisse Tart With Preserved Cherries

Truffle Artichoke Vol Au Vent With Caramelised Apple,  
Aged Parmesan And Hazelnuts

Korean Glazed Cauliflower With Togarashi And Apple Marigold  
(VE)(GF)

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## STARTERS

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Oak Smoked Chicken, Ham Hock And Leek Terrine With Piccalilli  
Purée, English Mustard Butter And Chargrilled Sourdough

Salmon Pastrami With Smoked Mayonnaise, Mustard Pickles  
And Treacle Bread

Truffled Tunworth And Pickled Cucumber Tart  
With Crisp Shallot And Black Garlic Ketchup (V)

English Burrata With Maple Glazed Pumpkin, Salsa Verde  
And Pumpkin Seed Granola (V)

Cardamom Glazed Beetroot With Chicory And Kohlrabi Salad (VE)

The Hand And Flowers Pork And Mushroom Terrine With Dill  
Pickles And Toasted Sourdough

Octopus Terrine With Chorizo Mayonnaise And A Pickled  
Cauliflower And Cockle Vinaigrette

Beetroot Cured Cornish Mackerel And Lovage Compressed  
Cucumber Tart, Frisée And Mustard Seed Salad

Potted Artichoke With Pickled Celeriac,  
Apple Caramel And Cider Vinegar Dressing (VE)(GF)

Swede And Haggis Tart With Chantilly De Chevre,  
Crispy Lamb And Mushroom

Duck Leg, Boudin Noir And Caramelised Apple Terrine  
With Date Brown Sauce And Toasted Brioche

Lobster Ravioli With Shellfish Bisque

Tunworth Royale With Trompette Ketchup  
And Malt Vinegar Potato Quavers

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## MAIN COURSES

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Slow Cooked Short Rib Of Beef With Cauliflower Cheese Purée,  
Caramelised Celeriac And Cavolo Nero

Confit Leek, Prune And Sage Stuffed Herb Fed Chicken With  
Caramelised Shallot, Parsley Emulsion,  
Confit Leg Hash Brown And Chicken Jus

Loch Duart Salmon With Potato Fondant, Crab Bon Bon,  
Saffron Aioli And Sauce Bouillabaisse

Sumac Roasted Cauliflower With Moilee Sauce, Pomegranate,  
Curry Leaf And Caper Vinaigrette (VE)(GF)

Slow Cooked Blyth Burgh Pork Belly With Marmite Glazed  
Hasselback Potato, Boudin Noir And Caramelised Apple Purée

Truffle Stuffed Guinea Fowl, Pomme Dauphinoise,  
Mushroom Ketchup, BBQ Maitake Mushrooms

Curry Spiced Monkfish Tail With Caper Raisin Dressing  
And Matson Curry Sauce

Shallot Tarte Tatin With Onion Soubise, Onion Marmalade  
And Vin Jaune (VE)

Treacle Glazed Fillet Of Beef With Shin And Mozzarella Stuffed  
Mushroom, Onion Rings, Café De Paris Butter And Red Wine Sauce

Loin Of Venison With Blackberry Ketchup, Ragù Demi Pie  
And Salt Baked Celeriac

Gigha Halibut Poached In Red Wine With Bourguignon Garnish

Mushroom Risotto 'Claude Bosì' With Crispy Hen's Egg  
And Pickled Shallot (V)

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## DESSERTS

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Caramelised White Chocolate Tart With Honeycomb And Bergamot

Tonka Bean Panna Cotta With Pink Peppercorn Meringue,  
Frosted Sourdough And A Blackberry And Yuzu Gel

Peanut, Chocolate And Orange Bar With Peanut Brittle  
And Malt Mascarpone

Poire William Rye Baba With Pear Sorbet And Brown Butter Crumb

Hand And Flowers Chocolate And Ale Cake With Salted Caramel  
And Muscovado Ice Cream

Sesame Sponge Cake With Matcha Tea Sorbet

Barkham Blue Cheese With Warm Pedro Jimenez Lardy Cake

Kerridge's Banana Custard With Dates And Honeycomb

Apple And Vanilla Mille-Feuille With Bramley Apple Sorbet

Warm Chocolate Tart With Malted Milk Ice Cream  
And Hazelnut Tuille

Lime Bavarois In A White Chocolate Shell  
With Dark Chocolate Cremeaux

Suet Sticky Toffee Pudding With Milk Ice Cream And Toffee Sauce

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# LUSH

Wentworth, 101 West 10th St  
Chicago, IL 60604  
Tel: 312.527.1111  
www.lushchicago.com

*Signature Dish with Seasonal Herb, Mushroom, Marrow and BBQ Sauce*  
*Wild Mushroom, Asparagus with Mushroom Ketchup*  
*Black Egg and Pancetta, Truffle with Cherry Ketchup*  
*Smoked Paprika Pork Puffs*  
*Congee with Whipped Goat Cheese and Truffle Honey*

## Menu

- Leong and Parsley Soup with Confit Orange and Pickled Garlic*
- Mushroom "Risotto" Claude Bosi*
- Rotisserie Beetroot with Feta, Rosemary and Horseradish*
- Treacle Cured Fillet of Stokes Marsh Farm Beef with Hand & Flowers Carrot and Red Wine Sauce*
- Tonka Bean Panna Cotta with Ginger Wine Jelly and Honeycomb*
- Warm Chocolate Tart with Vanilla Ice Cream*















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