

# Quality Bespoke Fine Dining

2 & 3 Course Autumn & Winter Dryhill Delivery  
Menus



TAILOR ~ MADE  
**TOP NOSH**





## Contact us

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## Who are we?

Tailor Made Top Nosh was founded in 2009 by Paul Barnard, a chef with many years of top-class experience to his name, ranging from the finest 5\* London hotels to his own Michelin starred and rosetted restaurants & one of the most highly acclaimed 'gastro' pubs in the country, so you can relax as you are in safe hands!

We are based in Bampton not far from Burford at the edge of the Cotswolds & ideally situated to take advantage of a huge array of wonderful produce from our local farmers, growers & suppliers

For a delivered meal we would arrive at Dryhill at a time to suit you, which even could be before your arrival! Dishes can be delivered chilled, frozen or warm & ready to eat

The menus are merely suggestions, so do please feel free to let me know if you have any thoughts, ideas or specific requirements as we are very flexible!

[www.tailormadetopnosh.com](http://www.tailormadetopnosh.com)

# First Courses



Marinated salmon – thinly sliced and marinated with fresh lime, dill & sea salt & served with crème fraiche dressing

3 cheese & red onion tart with dressed leaves

Cullen Skink - a traditional smooth warming & creamy Scottish soup made with Finnan haddock, leek & potatoes

Mediterranean fish soup with rouille

Potted Morecombe Bay shrimps & locally smoked salmon

Coarse pork terrine with homemade apple & date chutney

Old fashioned prawn cocktail

Mushroom & sage soup

Cider soused fillets of fresh Cornish mackerel with a horseradish, apple & celery relish

Chicken liver pâté with red onion chutney

Goats' cheese, spinach & leek tart with rocket & watercress salad

Charcuterie platter – locally cured ham, bresaola, salami, saucisson & chorizo with cornichons

Salmon & scallop ceviche with a tomato, red onion & avocado salsa



# Main Courses



Slow roast shoulder of local lamb, served with spiced Puy lentils, parsnip puree & Savoy cabbage (min 6 people)

Daube of lamb cooked with red wine, orange, herbs, vegetables & garlic

Slow cooked braised shin of beef with root vegetables & cepes

Confit de canard with cassoulet, crusty French bread & braised cabbage

Smoked haddock & prawn kedgerree

Seafood saffron risotto - with sole, salmon, monkfish, prawns & crevettes (min 4 people) £4.50 supplement

Game pie - made with pigeon, hare, rabbit, pheasant & grouse in a rich stock, crisp wholemeal pastry lid

Baked fish pie with Cheddar mash

Beefsteak & kidney steamed suet pudding with lashings of gravy

Lamb tagine with dates, apricots, garlic & saffron, with cous cous (min of 4 people)

Slow roasted belly pork with root vegetables, crackling, apple sauce & cider gravy

Braised Ox cheeks, cooked with Guinness, winter vegetables, button onions & wild mushrooms

Keralan prawn & monkfish curry with rice £2.50 supplement

Fragrant green Thai chicken curry, jasmine rice, naan bread

Moussaka with Greek salad

Chicken & vegetable pie with flaky pastry topping

Lasagne, garlic bread & salad (Vegetarian version also available)

Roasted butternut squash curry, spinach & lentil dhal, basmati rice, chutney (v)

Leek, spinach & wild mushroom Pithivier (v)

[Main courses are accompanied by a selection of seasonal potatoes & vegetables, salad or rice](#)

# Puddings & Prices



Dark chocolate & Brandy mousse with  
homemade shortbread

Steamed syrup sponge with custard

Poached pears in a light cinnamon, orange &  
vanilla syrup

Blackberry & apple crumble & custard

Fresh fruit platter

Selection of local English cheeses £4.50  
supplement

White chocolate & cranberry bread & butter  
pudding, almond custard

Steamed chocolate sponge & chocolate sauce

Treacle tart & clotted cream

Petit pot au citron vert

Bakewell tart

## Delivered meals & accompaniments

Main course only        £25

2 course delivered meal   £32.50

3 course delivered meal   £38.50

Dishes can be delivered chilled, frozen or  
warm & ready to eat

Menu choices - for parties up to 6, one  
dish per course, more than 6 , two dishes  
per course

Prices are per person & include delivery  
& VAT