

Daniel Smith

Supper Club

We're delighted to be joined by Daniel Smith for our next supper club on 21st March at 7pm
It's a rare opportunity to taste the food of one of Britain's star chefs of the future!

Dan is sous chef at the multi-award-winning The Clove Club in Shoreditch, London. He worked with us several years ago when just starting out on his culinary journey and even at a young age it was clear he had a lot of talent and an excellent attitude. In the last couple of years he seems to have been winning everything going – *Observer Food Monthly* Young Chef of the Year 2016, Forbes 30 under 30 for Europe 2017, Code Hospitality 30 under 30. To top it all, The Clove Club was ranked number 1 in *The Times* Top 100 Restaurants this year.

We've put together the menu below to showcase some of Daniel's favourite dishes and to complement some of ours at Titchwell Manor.

Brown shrimp ravioli, dry XO sauce

Raw scallop, oyster, apple and charcoal cream

Salt baked sole, grilled bone dashi and onions

Suckling pig, date, carrot and hazelnut

Lemon, white chocolate, curry meringue

Wine

Frescobaldi, Remole Bianco Toscana
Frescobaldi, Remole Sangiovese di Toscana

£50 per person including wine

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At just 25 years old, Dan Smith is sous chef at London's Michelin-starred The Clove Club, a restaurant that ranks at number 26 in the San Pellegrino **World's 50 Best** Restaurant. Dan continues to go from strength to strength, hosting dinners for the likes of Burberry and travelling the world cooking. He is a bright young talent who is making culinary waves, and one we will be watching for the future.