

London International Horse Show

Champagne Taittinger Bar & Brasserie Menu

Mains

Cauliflower Soup - 9.50

Kentish cauliflower, crushed chestnut, Chiltern chilli rape seed oil, burnt cauliflower crumb, crispy leaves (VE) (NGCI)

Three Cheese Mac - 15.50

Cheddar, parmesan and Monterey Jack cheese, served with wilted greens & honey roasted heritage carrots (V)

Shepherd's Pie - 16.00

Lake District minced lamb shepherd's pie, creamy mashed potato, roasted carraway carrot sticks, smoked apple cheddar, served with wilted greens & honey roasted heritage carrots (NGCI)

Classic Fish Pie - 16.75

Chalk Farm trout, cod loin, smoked haddock, creamy leek sauce, kale bubble, blistered cherry tomato, served with wilted greens & honey roasted heritage carrots

Maple Roasted Penrith Chicken - 16.00

Maple crusted Penrith chicken breast, winter squash puree, Brussels sprout tops, king cabbage lyonnaise, chicken skin brittle, chicken jus (NGCI)

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The Deli

The Turkey Club- 12.75

Norfolk turkey, hot smoked streaky rashers, cranberry jam, citrus Brussels slaw, garlic & rosemary focaccia. Served with Maldon sea salt chunky fries

The Reuben Bagel - 14.00

Salt beef, Swiss cheese, sauerkraut, cornichons, beef tomato, wild rocket, seeded mustard. Served with Maldon sea salt chunky fries

Smoked Trout Roll- 13.50

Smoked Chalk Farm trout, citrus cream cheese, dill, pickled shallots, wild rocket, campagrain roll. Served Maldon sea salt chunky fries

BBQ Tofu Flatbread – 12.00

BBQ tofu, griddled gem, vine plum tomato, young spinach, BBQ vegan mayo, khobez flatbread. Served with Maldon sea salt fries (VE)

Kale Caesar Salad – 12.00

Kale, cos lettuce, charred baby gem, focaccia croutons, parmesan shavings, boiled egg, classic Caesar dressing

Add Penrith chicken 6.00

Festive Spiced Salad – 13.00

Charred Lincolnshire cauliflower, roasted butternut squash, curly kale, dried cranberry, toasted pine nuts, cinnamon & clove infusion

(NGCI - Non-Gluten Containing Ingredients; VE - Vegan; V - Vegetarian)

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Seafood

Bloody Mary Prawn Cocktail – 12.75

Classic prawn cocktail, spicy Marie Rose sauce, gem lettuce, cucumber, lemon, celery, wholewheat buttered bread

Thai Calamari – 14.75

Red Thai infused calamari, wakame slaw, yuzu mayo, coriander

Trout Scotch Egg – 14.50

Chalk Farm trout, watercress scotch egg, winter piccalilli, sourdough melba toast, watercress

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Sweet Treat

Chocolate Brownie – 7.75

Brownie, Chocolate Ganache (VE)
(NGCI)

Sticky Toffee Pudding – 8.75

Sticky toffee pudding, toffee sauce, vanilla ice cream,
pecan

Lemon Tart – 8.75

Lemon Curd Tart, Freeze dried raspberry, Vanilla
Chantilly Cream

Artisan Cheese – Serves One – 8.75

Selection of Artisan British Cheeses
Chef's Seasonal Chutney, Crackers, Celery,
Grapes