

# London International Horse Show

## Private Hospitality Box Buffet Menu

### Cold Buffet Board

Cut Paul Rhodes bread selection (VE), Netherend Farm salted butter, plant butter (VE)

Chalk Farm trout rilette, smoked trout, citrus, fennel fern, dill, crème fraiche (NGCI)

Rosemary salami, prosciutto crudo, Suffolk chorizo (NGCI)

Heritage beetroot terrine, cream cheese, thyme, oregano, toasted sunflower (NGCI, VE)

### Hot Dishes

Sladesdown Farm turkey breast, chipolata, pancetta and onion crumb, turkey jus, cranberry, red onion and orange zest, bread sauce (NGCI)

or

Braised Herefordshire beef chuck fillet, malbec, beef jus, thyme, caramelised shallot, wasabi and spinach croquette (NGCI)

and

Charred Lincolnshire cauliflower steak, cauliflower puree, charred Brussel tops, sage, cranberry and toasted pumpkin seeds, citrus Chiltern cold press (NGCI, VE)

### Hot Side Dishes

Crispy skin Cornish mids, Maldon sea salt, garden herbs (NGCI, VE)

Glazed carrots and parsnips, herb butter, anise, cracked pepper (NGCI, VE) /

British Brussels sprouts, Maldon sea salt (NGCI, VE)

### Cold Side Dishes

Roasted squash, young spinach, orange, root ginger, mulled dressing, star anise, nutmeg (NGCI, VE)

kale salad, citrus and toasted seeds (NGCI, VE)

### Desserts

Lemon tart, coconut yoghurt, toasted coconut, lemon curd, blueberry gel, mint cress (VE)

Traditional figgy pudding, brandy sauce or custard (NGCI, VE)

71% dark chocolate mousse with chocolate cake, whipped cream cheese, crystallised ginger, cacao nib crunch and clementine gel

Fairtrade tea and coffee, festive petit fours

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