

# London International Horse Show

## Private Hospitality Box Menu

### Waiter-Served

#### For the Table

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

### Starters

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

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Roasted Essex beets, beet gazpacho, preserved lemon yoghurt, soft herbs,  
smoked chilli-infused cold press oil (NGCI, VE)

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Pickled ham hock terrine, parsley, capers, house piccalilli vegetables, micro greens,  
Chiltern cold press

### Plated Hot Mains

Pan-seared Sladesdown Farm turkey breast, roast potato, braised carrot, tenderstem broccoli,  
pancetta and onion crumb, cranberry puree, turkey jus, bread sauce (NGCI)

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Braised Herefordshire beef chuck fillet, creamed potato, caramelised shallot, kale,  
crispy-skin Jerusalem artichoke, wasabi and spinach croquette, malbec beef jus (NGCI)

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

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Roast cod loin, olive oil potato, bouillabaisse sauce, cinnamon, anise, sorrel, smoked tomato,  
black olive, golden raisins, parsley oil (NGCI)

### Plated Desserts

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

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

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

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Fairtrade tea and coffee, festive petit fours

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