

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)

Lin roasted swede pastrami, cornichons, fermented cabbage, Dijon emulsion (NGCI, VE)

Larchwood Farm chicken and bacon terrine, pickled shallots, bitter leaves,
tarragon emulsion, citrus zest, orange gel (NGCI)

Chalk Farm trout confit, smoked mayonnaise, Essex beets, citrus gel,
pickled mushrooms, gem, lime zest (NGCI)

Hot Dishes

Tender slow-cooked beef brisket, mulled wine jus, rosemary, caramelised shallot,
cauliflower cheese and English mustard croquette (NGCI)

or

Larchwood Farm turkey, chipolata, pancetta and onion crumb, turkey jus,
cranberry, red onion, orange zest (NGCI)

and

Roasted celeriac, red wine-braised lentils, sunflower seed granola, broccoli purée,
pickled woodland mushrooms (NGCI, VE)

Hot Sides

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

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

Roasted broccoli florets, Maldon sea salt (NGCI, VE)

Cold Sides

Roasted heirloom Essex beets, young spinach, orange, root ginger, mulled dressing (NGCI, VE)

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

Desserts

Layered blackberry cheesecake, cinnamon-spiced biscuit, orange curd,
ginger and orange granola, blackberry sorbet (NGCI, VE)

71% dark chocolate mocha mousse, chocolate cake, whipped HEJ espresso 'cream cheese',
Amarena cherry, cherry powder, cacao nib crunch, cherry gel (NGCI, VE)

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