

London International Horse Show

Private Hospitality Box Menu

Waiter-served

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

Starters

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

Lincolnshire carrot lox, seaweed, fennel fern, 'cream cheese', ciabatta (NGCI, VE)

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

Mains

Larchwood Farm turkey, roast potato, braised carrot, tenderstem broccoli, pancetta and onion crumb, cranberry purée, turkey jus (NGCI)

Braised Herefordshire beef bola steak, creamed potato, mulled wine jus, caramelised shallot, cauliflower cheese and English mustard croquette, kale (NGCI)

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

Roasted haddock loin, crushed parsley potato, roasted chorizo, chickpeas, peppers, tenderstem, saffron emulsion, parsley oil, black olive crumb (NGCI)

Desserts

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)

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

Fairtrade Tea and Coffee, Festive Petit Fours