London International Horse Show

# Private Hospitality Box Buffet Menu

## Cold Buffet Board

Cut Paul Rhodes bread selection (VE)

Netherend Farm salted butter (V) (NGCI), plant butter (VE) (NGCI)

Chalk stream trout gravadlax, pickled cucumber, fermented lemon, shaved fennel, zest (NGCI)

Confit chicken terrine, black garlic & miso emulsion, crispy shallots, parsley oil, rock pepper (NGCI)

Compressed Essex beets, orange blossom syrup, dill, citrus gel, smoked rapeseed oil (VE) (NGCI)

## Hot Dishes

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

Or

Braised Daube of Hereford Beef, woodland mushroom bourguignon, red wine reduction, roasted pearl onions, smoked bacon, parsley & roasted ciabatta crumb (NGCI)

Parsnip & celeriac pave, mushroom braised puy lentils, pickled chestnut mushroom, caramelised umami dressing (VE)

## Hot Sides

Crispy skin Cornish mids, thyme, citrus, seaweed salt (VE) (NGCI)

Roasted carrots, miso caramel, rock pepper (VE) (NGCI)
Roasted broccoli florets, orange zest, Maldon salt, garden herbs (VE) (NGCI)

## Cold Sides

Roasted squash, toasted white quinoa, clementine, cranberries, toasted pumpkin seeds, garland herbs (VE) (NGCI)

Pickled red cabbage, dill, caraway, citrus, cold-press British rapeseed oil (VE) (NGCI)

## Desserts

Cinnamon panna cotta, compressed Brogdale apple, apple gel, candied orange, streusel crumb & oat clusters (VE) (NGCI)

Bitter chocolate mousse, chocolate cake, ginger gel, raw cocoa, crispy gingerbread pieces (VE) (NGCI)

Fairtrade tea & coffee, festive petit fours

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