London International Horse Show

Hospitality Box Vegetarian Buffet Menu

Cold Buffet Board

Cut Paul Rhodes bread selection (VE)
Netherend Farm salted butter (V) (NGCI) , Plant butter (VE) (NGCI)
Compressed Essex beets, orange blossom syrup, dill, citrus gel, smoked rapeseed oil (VE) (NGCI)
Kholrabi carpaccio, bergamot dressing, confit fennel, fennel fern, rock pepper (VE) (NGCI)
Charred squash, clementine syrup, wild rocket, toasted squash seeds, sage oil (VE) (NGCI)

Hot Dishes

Parsnip & celeriac pave, mushroom braised puy lentils, pickled chestnut mushroom, caramelised yeast dressing (VE) (NGCI)
Or
Woodland mushroom bourguignon, red wine reduction, roasted pearl onions, smoked 'bacon', parsley & roasted ciabatta crumb (VE) (NGCI)
Or
Roasted cauliflower steak, charred leaf, baked creamed polenta, seaweed salt, pickled cauliflower scraps, Dijon mustard dressing (VE) (NGCI)

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)