London International Horse Show

# Hospitality Box Waiter-Served Menu

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

## Starters

Cured chalk-stream trout gravadlax, compressed cucumber,
yuzu caviar, confit fennel, citrus zest dill oil (NGCI)

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

Pressed confit chicken terrine, roasted black garlic & miso emulsion,
parsley oil, jamon crisp, gem lettuce (NGCI)

## Mains

Larchwood Farm turkey, thyme-crushed Cornish mids, tenderstem broccoli,
maple-roasted carrot, pancetta & onion crumb, cranberry puree, turkey jus (NGCI)

Braised Daube of Hereford beef, rosemary-pressed potato, maple-glazed carrot,
woodland mushroom, charred shallot, red wine reduction, chive oil (NGCI)

Parsnip & celeriac pave, roasted potato, smoked beetroot puree, miso jus, braised puy lentils,
pickled chestnut mushroom, caramelised umami dressing (VE) (NGCI)

Roast Cornish hake, saffron potato terrine, charred Welsh leek, shaved fennel,
seaweed velouté, citrus, parsley oil (NGCI)

## Desserts

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

Bitter-chocolate mousse, chocolate cake, dark chocolate glaze, ginger gel,
raw cocoa, gingerbread crumble (VE) (NGCI)

Traditional figgy pudding, torched fig, Madagascan vanilla custard (VE)

Fairtrade tea & coffee, festive petit fours

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