



APPETITE

CATERING

Autumn	Buffet menu	£40ph
<i>Meat</i>	<i>(Choose 1)</i>	<i>Allergens</i>
	Rich pork cheeks, cep & Madeira casserole, pearl barley, cavolo nero	<i>Cereals, milk, SO₂</i>
	Slow-cooked Guinness-glazed short rib, spring onion, chilli & sesame	<i>Celery, sesame</i>
	Smoked haunch of venison, salt-baked celeriac, juniper roast carrots	<i>Celery, milk</i>
	Boneless duck confit, braised Savoy cabbage, puy lentils	<i>[none]</i>
<i>Fish</i>	<i>(Choose 1)</i>	
	Salt-baked fillet of salmon, roast beetroot, quinoa	<i>Fish</i>
	Thai green curry seafood fish pie, sweet potato mash	<i>Cereals, fish, shellfish</i>
	Fennel, orange & kohlrabi stuffed roasted sea bream fillets, red wine-glazed salsify	<i>Fish, SO₂</i>
	Beurre noisette poached skate, herb crushed potatoes, capers, wilted spinach	<i>Fish, milk</i>
<i>Veg</i>	<i>(Choose 2)</i>	
	Roast butternut squash, goat's cheese, roast peppers, wild rice (V)	<i>Milk</i>
	Roquefort & caramelised onion cassoulet, thyme crumb (V)	<i>Cereals, milk</i>
	Balsamic braised Treviso & chicory, roast courgette & herb gnocchi (V) (Vg option)	<i>Cereals, egg</i>
	Wild mushroom & winter truffle risotto (V) (Vg option)	<i>Milk</i>
	Warm French bean, confit shallot & toasted sesame salad (Vg)	<i>Sesame, SO₂</i>
	Aubergine, baby spinach, puy lentil salad (Vg)	<i>SO₂</i>
	Feta, sweet potato, baby gem & toasted pumpkin seed salad (V)	<i>Milk</i>
	Quinoa & cauliflower couscous salad (Vg)	<i>SO₂</i>
<i>Dessert</i>	<i>(Choose 1)</i>	
	Sweet wine-poached pears & almond frangipane (V)	<i>Cereals, egg, milk, nuts, SO₂</i>
	Autumn trifle – Autumn berries jelly, vanilla custard, spiced crème Chantilly (V) (Vg option)	<i>Cereals, egg, milk</i>
	Warm Marsala-poached cherries, roast almond parfait, cinnamon beignet (V) (Vg option)	<i>Cereals, egg, milk</i>
	Dark chocolate mousse, salted caramel, shortbread (V)	<i>Cereals, egg, milk</i>

Jan Huckstep

PRIVATE CHEF