



APPETITE

CATERING

Winter	Buffet menu	£40ph
<i>Meat</i>	<i>(Choose 1)</i>	<i>Allergens</i>
	Woburn lamb loin & black pudding Wellington, crushed swede, rosemary & redcurrant jus	<i>Cereals, egg, milk</i>
	Braised shin of beef & turnip ragu, thyme & bone marrow dumplings, rich potato purée	<i>Cereals, milk</i>
	Sweet wine-poached guinea fowl breast, thyme rosti, baby carrots, roasted guinea fowl emulsion	<i>Milk</i>
	Rolled slow-cooked prune & chestnut stuffed pork belly, caramelised root vegetables	<i>Cereals, egg, milk</i>
<i>Fish</i>	<i>(Choose 1)</i>	
	Baked smoked haddock fillet, puy lentil, chorizo & aubergine ragu, chive beurre blanc	<i>Fish, SO₂</i>
	Rich red mullet & seafood bouillabaisse, garlic rouille	<i>Cereals, fish, shellfish</i>
	Roast hand-dived scallops, smokey sweetcorn purée, confit Alsace bacon, stir fried Savoy	<i>Milk, mollusc</i>
	Pan-fried John Dory, deep fried Brussels sprouts, ceps, glazed salsify, red wine jus	<i>Fish, milk</i>
<i>Veg</i>	<i>(Choose 2)</i>	
	Salad of salt-baked celeriac, heart of chicory, walnut & blue cheese dressing (V) (Vg option)	<i>Milk, nuts, SO₂</i>
	Sweet potato gnocchi, balsamic Treviso, Parmesan, crispy sage (V) (Vg option)	<i>Cereals, milk, SO₂</i>
	Tagine of root vegetables & falafel, whole spiced pilau rice (Vg)	<i>Sesame</i>
	Spiced cauliflower steak, toasted quinoa & chestnut, Mornay sauce (V) (Vg option)	<i>Cereals, milk</i>
	Tempura halloumi, beetroot relish, bitter leaves (V)	<i>Milk, SO₂</i>
	Truffled leek & new potato salad (Vg)	<i>[none]</i>
	Honey & orange glazed carrots & parsnips (Vg)	<i>[none]</i>
	Creamed swiss chard & spinach (V)	<i>Milk</i>
<i>Dessert</i>	<i>(Choose 1)</i>	
	Pear tatin, toasted almonds, honey parfait (V) (Vg option)	<i>Cereals, egg, milk, nuts</i>
	Spiced carrot, sultana & cream cheese gateaux, marron glacé (V)	<i>Cereals, egg, milk</i>
	Rich cranberry & orange bread & butter pudding, orange anglaise (V)	<i>Cereals, egg, milk</i>
	Port-fed Stilton, toasted walnut biscuit, chicory chutney (V)	<i>Cereals, egg, milk, nuts</i>

Jan Huckstep

PRIVATE CHEF