



Catered Hot buffet Autumn 2018/9

Minimum 40 guests

Lamb neck Osso Bucco.	(1,2)
Porcini, celeriac & green bean 'cassoulet'	(2)
Pearl Barley, butternut squash and cavolo nero (ambient)	(7,10)
Fig, rocket, gorgonzola & walnut salad	(2,5)
Foccacia, tapenade & anchoiade	(2,10)
Whole orange and almond cake	(2)
Fruit compote with basil, orange & mint, Torta de aceite (sweet olive oil biscuits)	
OR	(2)
Roast chicken, sausage, mushroom and tarragon 'Cassoulet'	(2,7,10)
Taleggio, radicchio, walnut & thyme lasagna	(5)
Tenderstem broccoli with anchovy and caper dressing	(1)
Celeriac, pomegranate, radicchio & truffle oil	(2,10)
Foccacia, tapenade & pesto	(2,4,7)
Papadeli dark chocolate brownie	(4,7)
Meringues with seasonal berries & cream	
OR	
Slow cooked Ox cheeks in red wine with shallots and porcini	
Aubergine Melanzane	(2,7)
Rosemary roast new potatoes	
Roast carrots, kale, hazelnut & parsley	(10)
Baguettes and anchovy butter	(2,7)
Lemon, almond, polenta cake	(4,7,10)
Fruit compote, Papadeli amaretti biscuits	(10)
OR	
Braised pork with ginger, star anise & plums	
Wild mushroom ragu with thyme & lemon polenta	(7)
Seasonal greens with spring onions & sichuan pepper	
Aubergine and sweet potato, zhoug	
Shiitake mushrooms, brown rice and soy butter	(7,13)
Lemon tartlets	(2,4,7) (2,4,7)
Cinnamon meringues, spiced berries	(4) (4)