



Ottolenghi-Style Summer Buffet

Summer 2017

MAINS

Meat

Homemade Create Burgers

Monterey jack, romaine, tomato and chilli jam

Blistered Spatchcock Chicken

Marinated in pineapple, chilli and coriander

Chargrilled Lamb, Rosemary and Garlic Skewers

Tahini and rosemary yogurt

Picante Steak

Szechuan rub and garlic rouille

Free Range Pork Belly

Daikon, pink grapefruit and salted black bean

Cumberland Sausage Rings

Apple and sage chutney

Smoked Gammon Tart Fine

Sautéed leeks, parmesan and thyme

Confit Duck Leg

Baked cinnamon apple, chilli, dill with verjus grapes

Seared lamb Rump

Spiced peanut sauce, piquillo pepper, caper berries and anchovies

Fish

Fresh Shrimp Cocktail

Iced Romaine, Crème Fraîche and Caviar

Scorched Mackerel

Carrot and ginger pickle with almonds and morteau sausage

Charred Salmon

Edamame, sugar snap, sprouts and mushroom soy

Spiced Cod Cakes

Mint and tomato vierge sauce

Shrimp, Pollack and Caper Patties

Dill aioli

Miso Macerated Mackerel

Green papaya, mango and carrot pickle

Vegetarian

BBQ'd Portobello Mushroom

Stuffed with spinach, spice onions and paneer

Grilled Halloumi, Pepper and Onion Skewer

5 onion oil and tomato coulis

Aubergine, Heirloom Tomato Parcels

Buffalo curd and thyme

Chicken Pea, Shallot and Cumin Falafel Burger

Saffron aioli

Butternut Squash Quiche

Onion, nutmeg & stilton cheese

Aubergine Rose Harissa Cheesecake

Tomatoes, feta and goat cheese

HOT SIDES

Charlotte Mids.

Caper and parsley butter, Maldon sea salt

Chargrilled Corn on the Cob

Basted in bay butter

Roasted Aubergine

Tahini miso, almonds, chilli and coriander

Butterbean Mash

Roasted red peppers, walnuts, chilli and parsley

Char-grilled Broccoli with Chilli

Garlic duka aioli

Roast New Potatoes

Samphire and buttered radishes

Roasted Sweet Potato

Pecan and maple

SALADS

Roasted Zucchini, Aubergine and Piquillo
Lemon thyme and tahini

Truffled Potato Salad
Rock chives

Kimchee - Asian Slaw
Rice wine and ginger

Inca Tomatoes with Purple Basil
Pink shallot and a smoked garlic dressing

Fresh Pea, Broad Bean and Spearmint Salad
Crème Fraîche

Mixed Green Bean, Broad bean and Peas
Toasted coconut, mint and lemon zest

Broccoli, Courgette and Hazelnut Salad
Truffle, coriander and parmesan

Heritage Beets
White balsamic, grapefruit, watercress and summer herbs

Honey Roasted Carrots
Preserved lemon gremolata,

Grilled Mixed Peppers
Feta yoghurt, zhoug, toasted pine nuts and spring onion

Radicchio, Fennel and Blood Orange
Green chilli, yuzu, pink peppercorns and poppy seeds

Grilled Sweet Corn Slaw

Pear and Fennel Salad
Caraway and pecorino

Kohlrabi Apple and Beetroot Salad

DESSERTS

Salted Caramel

Salted caramel tart, roasted pecans

Citrus

Citrus lemon tart, cultured yoghurt meringue with pressed raspberry coulis

Carrot Cake

Moist carrot cake, whipped cream cheese, candied walnuts

Earl Grey

Earl grey panna cotta, confit orange with honeycomb and citrus coulis

Raspberry

Raspberry financier, mascarpone cream

Exotic Fruit Salad

Lemongrass syrup

Trifle

Summer berry trifle, Pedro Ximénez cream with pistachio brittle

Pistachio

Flourless pistachio cake, apricot curd, fresh strawberries

Bakewell

Rhubarb almond tart, sherry gel and almond tuille