



AUTUMN/WINTER 25/26

Rhubarb.
EVENTS

A collection of various canapés is scattered across a light-colored, textured surface. The canapés include round fried items, triangular breads, and vegetable-based bites, all decorated with fresh ingredients like herbs, berries, and cheese. The word "CANAPÉS" is centered in a white, serif font.

CANAPÉS



SERVED COLD

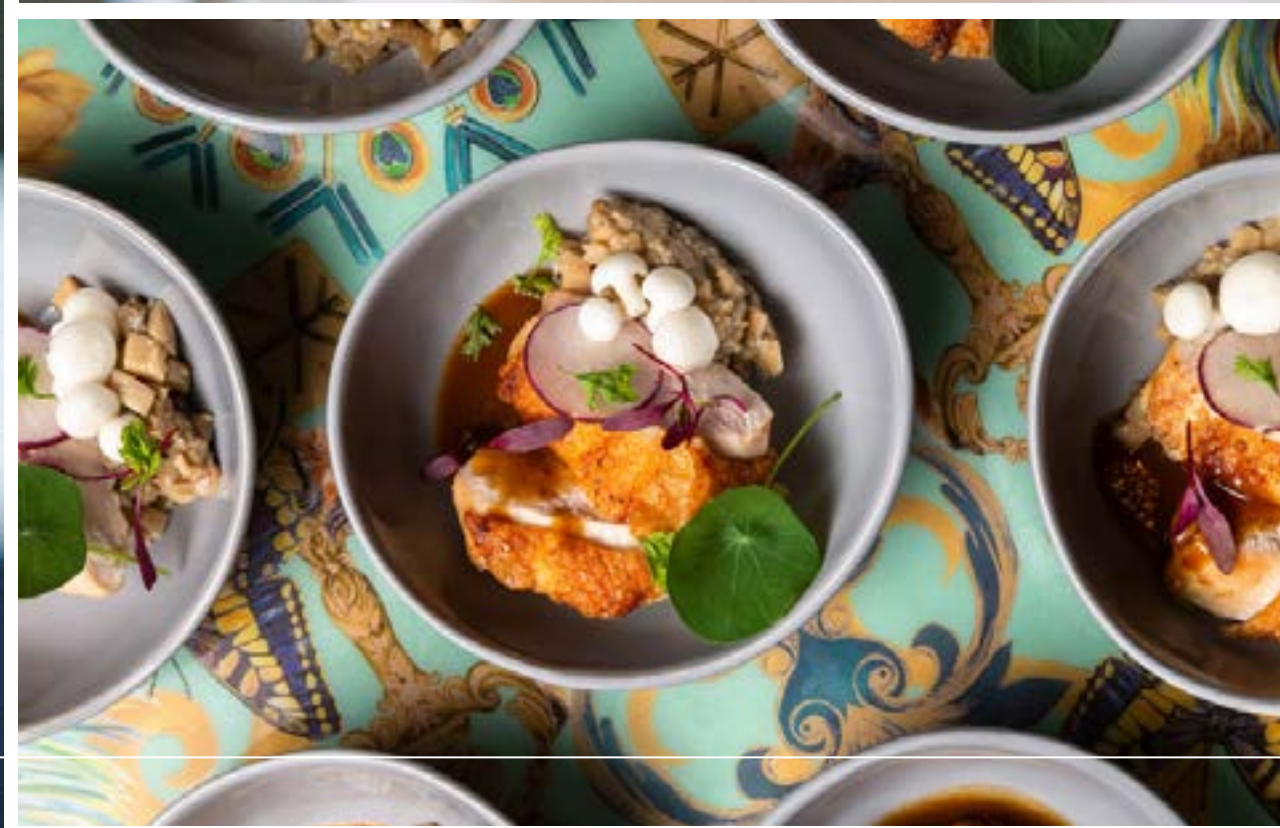
**AERATED BEETROOT,
CHARCOAL PIE TIE (V)***Pickled cucumber, hung yoghurt & dill (V)***EVERYTHING BAGEL***Smoked cream cheese, caviar & chive***PORK CHEEK TORCHON***Roasted plum & rice wine jelly, brioche***RED PEPPER TACO***Sea bass ceviche, Leche de Tigre & sweetcorn***FEUILLE DE BRICK
CANNELLONI (V)***Feuille de brick cannelloni, pumpkin, porcini mushroom, sage, brown butter & parmesan***JALAPEÑO SPICED TUNA***Avocado, wonton crisp, dashi pearls, red vein sorrel***PARMESAN SABLÉ 'DODGER' (V)***Goat's cheese, blackberry jam, pistachio***BLUE CORN TACO (VE)***Miso foraged mushroom, avocado, pickled mooli, coriander***ASIAN VEGETABLE RICE
PAPER ROLL (VE)***Soy, chilli, wasabi dip***SMOKED SALMON CHEESE
CAKE***Beetroot & caviar*

SERVED WARM

**TOASTED BARLEY
GOUGERE***Mon't dor custard, Lyonnaise gel & preserved truffle (V)***LASAGNACINI***Braised short rib, orzo, mozzarella & black garlic aioli***POTATO WAFFLE***Tomato ketchup, whipped Parmesan & egg yolk purée (V)***CORNISH CRAB CAKE***Curry leaf emulsion & seaweed***BLACK BOMBER CHEESE
'DOUGHNUT' (V)***Mushroom & truffle purée, mizuna cress***BLACK TRUFFLE ARANCINI (V)***Truffle mayonnaise***CELERIAC SHAWARMA (VE)***Coriander emulsion, chilli jam, sumac shallot***RHUBARB'S FRIED
CHICKEN***Black garlic & rosemary salt***CORNISH LANGOUSTINE &
CHICKEN TSUKUNE***Karashi mustard mayonnaise***CREEDY CARVER DUCK
CROQUETTE***Lovage emulsion, onion jelly*



BOWLS



COLD

CURED BEETROOT SALMON

Smoked salmon pâté, heritage beetroot, mustard mayonnaise & watercresss

LA LATTERIA BURRATA (V)

Salt baked beetroot, pickled blackberry, hazelnut crumb & bulls blood

SMOKED CHICKEN

Bitter Winter leaves, new potato, grilled artichoke & caper dressing

BEEF RUMP CARPACCIO

Horseradish crème fraîche, verjus grapes & Winter truffle

SALT-BAKED JERUSALEM ARTICHOKE (VG)

Pickled foraged mushroom, smoked oat crème fraîche, cep crumble, shaved Winter truffle & samphire

MUSHROOM PARFAIT (V)

Salt-baked celeriac, soy pickled shimiji's, shallot jam, brioche toast & foraged leaves

SCOTTISH SALMON POKĒ

Forbidden rice, avocado, heritage radish, wasabi emulsion, spring onion, edamame beans & pickled ginger

THAI BEEF SALAD

Green mango, papaya, caramelised cashew nuts, coconut & sweet chilli dressing

CONFIT OF TUNA

Fine green beans, new potato, horseradish crème fraîche & watercress

BANG BANG CHICKEN

Vermicelli noodles, Asian vegetables, coconut, peanut dressing

WARM

GILT HEAD SEA BREAM

Potato gnocchi, mushroom, chestnut, roasted fish jus & salsa verde

RISOTTO MILANESE (V)

Wild mushroom, Pecorino & crispy kale

TRUFFLE CORNISH CHICKEN BREAST

Potato & carrot, parsnip puree, sauce albufera

TWICE-BAKED CHEESE SOUFFLÉ (V)

Cauliflower velouté, Reblochon foam & Winter truffle

SPICED GLAZED SHORT RIB

Pommes aligot, sweet & sour onion, miso aubergine purée, garlic chive oil

TOFU TIKKA (VG)

Spiced chickpeas, rogan jus & coriander

AUBERGINE PARMIGIANA (V)

Tomato sauce, grilled mozzarella, fresh parsley

CHALK STREAM TROUT

Leek vichyssoise, creamy mash potato, trout roe crumb & pak choi cress

TRUFFLED MACARONI CHEESE (V)

Shaved Wiltshire truffle, wild rocket, truffle dressing

AYRSHIRE RUMP OF BEEF

Gherkin ketchup, grated Swiss cheese, parmentier potato & beef jus

A top-down view of a three-course dinner plate. The plate is white and oval-shaped, set against a light-colored, textured background. The food is arranged in a circular pattern. At the top is a stack of thin, golden-brown potato slices, garnished with a small green herb ball and fresh thyme. To the right are two thick, medium-rare steaks. At the bottom is a vegetable medley consisting of green peas, white beans, and fresh herbs, drizzled with a green sauce. A dark red sauce is drizzled around the food.

THREE COURSE DINNER



FIRST COURSE

TWICE BAKED BLACK BOMBER CHEESE SOUFFLÉ (V)

Cauliflower veloute, reblochon foam & Winter truffle

LANGOUSTINE & KING PRAWN WONTON RAVIOLI

Carrot ketchup, shellfish bisque & chive oil

LA LATTERIA BURRATA (V)

Salt baked beetroot, pickled blackberry, hazelnut crumb & bulls blood

'THE HUMBLE CARROT' (VG)

Salt baked carrot, carrot purée, carrot top salsa verde, carrot dust, oat crème fraiche & carrot top oil

SMOKED MALLARD TARTARE, DUCK PARFAIT

Fennel pollen tartlet, cherry rice wine gel, hazelnut crème & Winter truffle

CORNISH CHICKEN & WILD MUSHROOM PÂTÉ EN CROUTE*

Pear chutney, shaved carrots & nasturtium leaves

'0% WASTE CELERIAC' (V)

Feuille de brick tart, hazelnut, rosary cheese & bronze fennel

AYRSHIRE BEEF RUMP CARPACCIO

Horseradish crème fraiche, verjus grapes & Winter truffle

CURED FORMAN'S SALMON

Smoked salmon pâté, compressed cucumber, heritage radish, mustard mayonnaise, watercress

£4.50 PER PERSON SUPPLEMENT

CORNISH CRAB LASAGNA

Crab bisque, Jerusalem artichoke purée, champagne foam, onion & almond crumb

£18 PER PERSON SUPPLEMENT

ORKNEY SCALLOP SASHIMI

Shiitake dashi, Exmoor caviar, mizuna oil, preserved daikon pearls & foraged herbs

POACHED LOBSTER

Spaghetti squash purée, mustard kohlrabi, lime gel, garden apple & foraged herbs

Sustainability Highlight



*NO MORE THAN 300 PAX

MAIN COURSE

CORNISH HEN

Tarragon & spinach puree, confit leg, ornamental kale, potato rosti

TRUFFLE BREAST OF CORNISH HEN

Confit leg beignet, potato & carrot fondant, parsnip purée, sauce albufera

GILT HEAD SEA BREAM

Potato gnocchi, mushroom, chestnut, roasted fish jus & salsa verde

PAVE OF CORNISH COD

Leek vichyssoise, creamy mash potato, trout roe crumb & pak choi cress

LAUNCESTON LAMB RUMP

Pressed confit lamb belly, creamed kale, torched potato terrine, roasted grelots & sea lettuce

FILLET OF BEEF

Charcoal mayonnaise, gherkin ketchup, grilled baby gem, brioche croutons, grated Swiss cheese, potato hash brown & beef jus

SIRLOIN OF AYRSHIRE BEEF

Parsnip purée, beef & onion marmalade, glazed Heritage carrot, rainbow chard, Bordelaise sauce

GLAZED SHORT RIB

Pommes aligot, sweet & sour onion, miso aubergine purée, garlic chive oil

SCOTTISH GUINEA FOWL

Pommes galette, walnut ketchup, smoked leek, foraged mushroom, carrot Parisienne & jus gras

CULL YAW LOIN

Hot pot, grelot purée, romanesco purée, pickled mustard seed & jus

ROYAL WINDSOR PARK VENISON LOIN

Smoked beetroot, confit parsnip, venison ragu suet pie, rainbow chard, date & red wine sauce

TRUFFLE ROASTED HALIBUT

Black trompettes, grilled runner beans, pomme Parisienne & porcini beurre blanc

MAIN COURSE

CAULIFLOWER STEAK (VG)

Cauliflower cous cous, apple raisin purée, curry emulsion, carrot & onion bhaji

WINTER VEGETABLE PITHIVIER (VG)

Charred hispi cabbage, smoked olive oil pomme purée, romesco sauce & roasted vegetable jus

BUTTERNUT SQUASH FEUILLE DE BRICK PASTILLA (VG)

Aubergine purée, potato fondant, caper & mushroom dressing

IRON BARK PUMPKIN (V)

Parmesan fregola, gorgonzola, porcini crumb, crispy sage & salsa verde

HARISSA SPICED BUTTERNUT SQUASH & SPINACH CHOU FARCI (V)

Sweet potato fondant, aubergine purée, artichoke barigoule & Wiltshire truffle dressing



APPLE & MISO MILLE FEUILLE (V)*

Caramelised Granny Smith apple, feuilletine, miso caramel, Tahitian vanilla ice cream

PINA COLADA PAVLOVA (V)*

Macerated pineapple, crisp meringue coconut & lime Chantilly cream

AUTUMN FOREST FRUITS

Cinnamon crumble, blackberry crèmeux, apple compote, spiced white chocolate Chantilly, blackberry sorbet

LEMON & SESAME*

Vanilla & lemon mousse, citrus curd, charred Italian meringue, caramelised white chocolate & toasted sesame feuilletine

BIG CHOUX TO FILL (V)

Crunchy choux pastry, mandarin cream, white chocolate Chantilly, kumquat confit, citrus salad

HONEY & PLUM VACHERIN (V)

Honey & vanilla parfait, plum sorbet, crunchy meringue, roasted plum puree

HAZELNUT & MILK CHOCOLATE DELICE

Hazelnut financier, raspberry confit, Piedmont hazelnut praline & milk chocolate mousse, raspberry sorbet

SPICED BISCOFF & ORANGE TARTLET (V)

Ginger & almond sponge, orange confit, milk chocolate crèmeux, Biscoff whipping ganache, mandarin yoghurt ice cream

BLACK FOREST COUPE (V)*

Black cherry compote, bitter chocolate sponge, Kirsch & Tahitian vanilla Chantilly, 70% dark chocolate

FRUIT & NUT

Milk chocolate bavarois, Pedro Ximenez soaked raisins, crunchy almond praline, salted caramel ice cream

BITTERSWEET TEMPTATION

Bitter chocolate brownie, caramelised milk chocolate biscuit, malted milk chocolate mousse, white chocolate ice cream

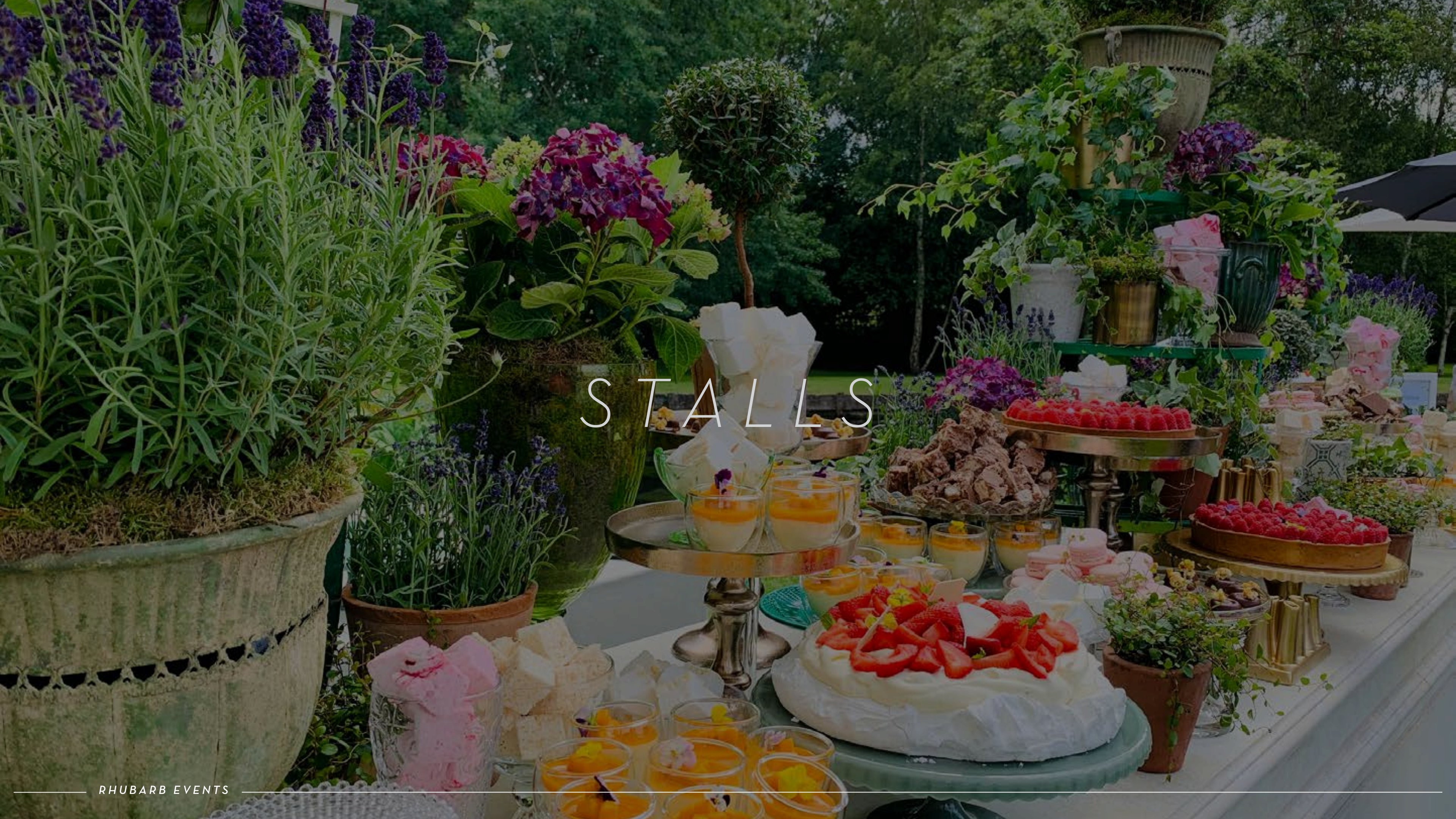
PEAR & CARAMEL (V)

Toasted almond financier, pear and vanilla jelly, Dulcey whipping ganache, salted caramel ice cream

IRISH CREAM CHEESECAKE

Baileys & malted milk cream cheese mousse, banana compote, bitter chocolate cremeux

*VG ON REQUEST



STALLS

CARIBBEAN STALL

SERVED ON LARGE BOARDS & CARVED LIVE ON THE STALL

PLEASE CHOOSE 1 OPTION

Jerk chicken, rum & ginger BBQ, spring onion, pineapple & cumin salsa

Torched salmon, passion fruit, spiced honey glaze

Grilled 45-day aged sirloin, rosemary & thyme salt

PLEASE CHOOSE 3 OPTIONS

Salt fish arancini, chive mayo

Jerk tuna ceviche, avocado, green mango, palm hearts, citrus ponzu

Caramelised pork belly skewers, sweet potato, burnt apple purée & curried granola

Curried aubergine pita, spice onion, rainbow slaw, coriander

Curried lamb shoulder, pickled chilli, gungo pea couscous, black garlic ketchup

Tiger prawn, scotch bonnet & squash curry, coconut dumplings

BBQ short rib, jalapeño mac & cheese, shallot & parsley crumb

SERVED WITH

Tray baked scallop potatoes in rosemary & nutmeg cream sauce

SALADS

Tender stem broccoli, green olive & sweet pepper relish

Sweet potato, kidney beans, butternut, crispy kale, orange mustard dressing

DESSERTS

Tropical delight, passion fruit mousse, sorrel & orange compote, kiwi salsa

Spiced plantation rum baba, coconut cream, macerated mango & pineapple, coconut clusters

Jamaican blue mountain coffee choux a la creme, Tahitian vanilla white chocolate Chantilly cream

Banana split, tamarind ganache, raspberry, roasted peanut crunch

Passion fruit & caramelised milk chocolate macaron



KERTH GUMBS

Add a taste of the Caribbean to your next event with a food stall created by our Chef de Cuisine, Kerth Gumbs at Fenchurch Restaurant, Sky Garden. Known for his vibrant style and culinary finesse, Kerth brings his heritage to life with a menu inspired by the soul of the Caribbean, reimagined with finesse and the finest ingredients. Expect sunshine-filled flavours with a hint of spice.

A winner of Great British Menu and featured as a judge on Young MasterChef, Kerth's stall is a true taste of the islands - with a Rhubarb twist.



TACO STALL

PLEASE CHOOSE 3 OPTIONS

OPEN TACO

Buttermilk fried chicken, red cabbage slaw & miso emulsion

Cornish white crab, pickled cucumber, avocado & caviar

CRISPY RED TACO

Salted cod, red pickled cabbage, tomato salsa & avocado purée, smoked cauliflower, poblano chilli spiced yogurt, palm heart & pomegranate salsa

CRISPY GREEN TACO

Smoked salmon, mango & radish salsa, green goddess dressing, crispy tofu, cucumber kimchi, fermented chilli & toasted sesame seed guacamole

CRISPY YELLOW TACO

Chermoula pulled lamb shoulder, sweetcorn relish & piquillo chimichurri larb spiced rib of beef, pickled jalapeño, tomato & habanero salsa

CRISPY BLUE CORN TACO

Roasted sweet potato, burnt spring onion cream, sweet corn & black bean salsa, crumbled feta, BBQ smoked duck, pickled shallot, taramind & mooli salsa

OPEN FIRE BBQ

VEGETABLES & MEATS HANGING &
ROASTED FROM OPEN FIRE GRILLS

SERVED WITH A CHOICE OF VEGETABLES

PLEASE CHOOSE 2 OPTIONS

Ash cooked butternut squash & sage butter glaze

Tandoori charred tenderstem broccoli & mint yogurt

Smashed rosemary roasted new potatoes & ash cooked sweet potatoes

Charred corn on the cob, Parmesan & paprika

SERVED WITH A CHOICE OF MEAT

PLEASE CHOOSE 2 OPTIONS

Tea smoked Cornish salmon with a Korean miso glaze

Lemon & garlic barbequed spatchcock chicken

Barbequed fore rib of beef on the bone

Spiced lime yogurt grilled butterflied lamb shoulder

SALADS

Heirloom tomato, avocado, wild rocket, basil & Pecorino pesto

Shaved raw carrot, heritage radish, pickled red onion, caper & whole grain mustard dressing

ALL ACCOMPANIED WITH

Sourdough bread, English mustard, Horseradish sauce & chimi churri

BRITISH SEAFOOD STALL

PLEASE CHOOSE 3 OPTIONS:

Pacific oysters freshly shucked to order served with raspberry and shallot vinegar & lemon in muslin

Forman's smoked salmon, grapefruit & pickled cucumber ribbons

Forman's beetroot gravlax, lemon curd, pickled fennel & caper berries

Prawn cocktail, baby gem, Bloody Mary crème fraîche & semi-dried cherry tomato

Smoked trout scotch eggs & dill salad cream

SERVED WITH:

Mixed tapioca crisps, seeded lavash, buttermilk blinis, lemon aioli, sour cream & Dijon mustard mayonnaise



MEXICAN CEVICHE & TACO STALL

CEVICHE CHOOSE 2:

Scallop tartare, pickled celeriac, garden apple, tarragon dressing & torn sourdough croutons
Yellowfin tuna, ponzu, avocado, wasabi tobiko & seaweed cracker
Sea bass ceviche with ají limo tiger milk, sweet potato, red onion, coriander & plantain
Citrus cured tofu, sweet potato, red onion, heritage radish, mango & samphire

TACOS CHOOSE 2:

A selection of soft corn tacos, crispy blue corn, green & red taco shells filled with your choice of:
Grilled marinated chipotle prawns, cabbage slaw, coriander & lime yogurt
Roasted butternut squash, wild mushroom, chimi churri & queso fresco (V)
Ancho chilli pork shoulder, heritage radish, pickled red onion, pineapple & ginger salsa
Pulled beef cheek, BBQ sauce, black beans, pickled red onion & guacamole

RAMEN & PHO STALL

CHOOSE 3:

Steaming hot Japanese noodle broth: Shoyu ramen, pork belly, soft
boiled egg, nori & spring onion
Shoyu ramen, tofu, soft boiled egg, bok choy, nori & spring onion
Steaming hot Vietnamese Pho noodle broth with fragrant herbs, bean
sprouts & fresh lime
Beef pho, pulled beef brisket in a beef broth
Chicken pho, thinly sliced chicken breast in a chicken broth
Mushroom & pak choi pho in a vegetable infused broth

SERVED WITH A CHOICE OF:

Furikake, crispy shallot, toasted sesame seeds & chilli oil

LEBANESE SHAWARMA STALL

PLEASE CHOOSE 2 OPTIONS:

Chicken shawarma

Lamb shawarma

Portabello & oyster mushroom shawarma

Served on mini flat bread with chopped lettuce, chopped tomato, pickle, tahini, hummus, baba ganoush, garlic sauce & chilli sauce.

SALADS

PLEASE CHOOSE 2 OPTIONS:

Tabbouleh salad

Cracked wheat, plum tomato, cucumber, spring onion, mint & parsley

Fattoush salad

Romaine lettuce, Heirloom tomato, sumac toasted pitta croutons,

Heritage radish & lemon vinaigrette

Vermicelli rice & toasted pine nuts

ASIAN STREET FOOD

PEKING DUCK, SHREDDED ON THE STALL

With your choice of hoisin sauce, spring onion, cucumber & coriander leaves, served in a Chinese flour pancake

PLEASE CHOOSE 2 OPTIONS

Chinese vegetable spring rolls with beansprouts, shiitaki mushroom & sweet chilli sauce

Hoisin teriyaki glazed wild mushroom bao bun, pickled red cabbage, crispy onion, wasabi emulsion & sesame seeds

Pork char siu steamed buns

Fried dim sum

Chicken & vegetable gyoza

Bamboo shoots, cabbage, spring onion & mushroom gyoza

SERVED WITH

Sweet soy & chilli sauce

Prawn & rice crackers

Mini Kikkoman soy bottles

ITALIAN STALL

WHOLE PARMESAN WHEEL

Served with pasta & risotto

PLEASE CHOOSE 2 OPTIONS

Rigatoni, arrabiata, garlic, torn basil & chilli

Pappardelle con polpette, beef meatballs, onion,

San Marzano tomato sauce

Aged Parmesan risotto Milanese, tiger prawns & black truffle

Wye Valley asparagus risotto, semi-dried tomato, cottage cheese & lemon

SERVED WITH

Toasted pine nuts, marinated olives, Parmesan shavings, basil pesto, chilli flakes, chilli oil, rosemary focaccia & toasted garlic bread

SALADS

Panzanella, Heritage tomato, roasted pepper, croutons & purple basil

Wild rocket, shaved pecorino, slice compressed pear & balsamic vinaigrette



TOMATO & BURRATA STALL

LA LATTERIA BURRATA, STRACCIATELLA &
TRECCIA MOZZARELLA

SERVED WITH YOUR CHOICE OF

Heritage tomatoes
Basil pesto
Red pepper pesto
Basil & chilli oil
Torn sourdough croutons
Tomato & rosemary focaccia
Sun blushed tomatoes
Compressed nectarines
Mixed marinated olives

ROAST BEEF STALL

YOUR CHOICE OF:

Roasted fore rib of Ayrshire beef
or
48-hour braised short rib of Ayrshire beef

SERVED WITH YOUR CHOICE OF:

Rosemary & garlic roasted potatoes
Yorkshire pudding
Grilled hispi cabbage
Honey & whole grain mustard roasted seasonal vegetables
Swede puree
Truffled cauliflower cheese

SERVED WITH YOUR CHOICE OF SAUCE:

Horseradish cream, stout beer jus, English mustard & chimi churri

SUSHI & SASHIMI STALL

CHOOSE 2:

Tuna sashimi, jalapeño dressing & garlic chives
Sea bass sashimi, truffle infused soy & sliced truffle
Scottish salmon sashimi, tomato ponzu & sesame seeds
Teriyaki tofu sashimi, spring onion & jalapeño mayo

CHOOSE 2:

Salmon tatake nigiri & teriyaki sauce
Tuna & avocado inside out roll
Prawn tempura & avocado dragon roll
Vegetable futomaki

SERVED WITH:

*Seaweed & black tapioca crackers, crisp shallot, tosas soy
sauce, porcini ponzu, sweet chilli soy, pickled ginger, wasabi
mayo*



POKE STALL

PLEASE CHOOSE 3 OPTIONS

TUNA POKE

Black rice, ponzu dressing, cucumber, pickled pink ginger & avocado

GOCHUJANG SALMON POKE

Kimchi, heritage radish, pickled seaweed salad, rice noodles & orange

AYRSHIRE BEEF POKE

Sushi rice, soy cured egg yolk, pickled mooli, toasted pine nuts & sliced red chilli

CHICKEN TERIYAKI POKE

Pickled red cabbage, brown rice, edamame beans, sweetcorn & carrot salad

CORIANDER & LIME PRAWN POKE

Sour cream, torched peaches, smoked black beans & cherry tomato salsa

MISO AUBERGINE POKE

Shoyu dressing, mango salsa, broad beans, udon noodles & coriander

SERVED WITH

Furikake, spring onions, toasted sesame, crispy shallots & sriracha

TARTARE STALL

TARTARES MADE LIVE ON THE STALL

AYSHIRE BEEF TARTARE

Sherry vinegar gel, caviar, egg yolk purée & sourdough crouton

GILT HEAD SEA BREAM TARTARE

Mango puree, kaffir lime emulsion, caviar, garden apple & shiso

SAND CARROT TARTARE

Egg yolk purée, capers, goat's curd & balsamic caviar

SERVED WITH

Sourdough croutons, salt & vinegar game chips

BRITISH CHARCUTERIE & CHEESE STALL

SELECTION OF BRITISH CURED MEATS

Including spiced coppa, fennel salami & Dorset guanciale

SELECTION OF BRITISH CHEESES

Including Snowdonia black bomber, Baron Bigod & Stilton

WILD MUSHROOM SCOTCH EGGS & SALAD CREAM

SERVED WITH:

Crackers, sourdough bread, pickles, house chutney & piccalilli



CAESAR STALL

MADE LIVE ON THE STALL

Hand cut Romaine lettuce tossed in a classic Caesar dressing

SERVED WITH YOUR CHOICE OF:

*Shaved Parmesan
Sourdough croutons
Anchovy fillets
Grilled Cornish white chicken
Crispy pancetta
Soft boiled quail eggs
Chargrilled butternut squash*

AMERICA DINER STALL

PLEASE CHOOSE 2 OPTIONS:

Handmade beef burger, Swiss cheese, crispy bacon, burger relish, baby gem & pickles

Buttermilk fried chicken burger, cos lettuce, pickled cucumber & ranch dressing

*Moving Mountains vegan burger, melted American cheese, caramelised onion,
baby gem & pickles*

SERVED WITH

*French fries
Mac & cheese
Cabbage & apple slaw*

SERVED WITH A CHOICE OF SAUCES

Truffle mayo, tomato ketchup, Frenchies mustard & spiced bbq sauce

WEST AFRICAN STALL

ROASTED IN WOOD FIRE OVENS:

CHOOSE 2:

Smoked suya braised beef short rib & pickled Heritage radish

Grilled shito spatchcock chicken & mama buci lime honey

Vatapa charred tiger prawns & apricot blatjang

Asun roasted goat skewer, curd & mint

SERVED WITH:

Condensed milk & tapalapa wood fire baked breads

SALADS/SIDES:

CHOOSE 2:

African spiced carrot, goat's curd, rooibos pickled carrot & ember smoked oil

Gem lettuce, lemon berbere crème fraîche & chardonnay shallots

Barbecued courgettes, ricotta, spiced honey & cashew dukkha

Shredded cassava, mustard yogurt & Scotch bonnet

Jollof rice 'n' peas

CHICKEN ROTISSERIE STALL

SERVED WITH YOUR CHOICE OF:

Whole Cornish white brined rotisserie chicken

Turmeric & yogurt 24-hour marinated baby chicken

SALADS:

PLEASE CHOOSE 3:

SERVED COLD:

New potato & chive salad

Greek salad, marinated feta, heritage tomatoes, cucumber, kalamata olives & red onions

Crunchy cabbage & carrot slaw

Butter leaf salad & lemon dijon dressing

SERVED HOT:

Balsamic glazed roasted vegetables

Saffron spiced rice & caramelised onions

SERVED WITH YOUR CHOICE OF SAUCES:

Caesar dressing, sriracha sour cream, buttermilk ranch dressing, hot chilli sauce & truffle mayonnaise

GARDEN VEGETABLE STALL

ALLOTMENT OF MARKET FRESH BABY VEGETABLE CRUDITÉ TO INCLUDE:

Baby yukon carrots, rainbow radish, cucumber & celery

SERVED WITH YOUR CHOICE OF:

Beetroot, carrot & natural hummus

Aubergine & sweet potato baba ganoush

Smashed avocado & pea guacamole

Vegetable crisps of beetroot, artichoke, heritage carrot, celeriac, cavalo nero & parsnip

Puffed seaweed, red cabbage & saffron tapioca

Seeded lavash & sourdough crisp

Garden pots of panna cota: pea, heritage beetroot & goat's cheese, sand carrot

Jasmin soaked raisins, vegan feta & carrot top verde (VG)

Parmesan panna cota, semi dried tomato, olive crumb & basil pesto



INDIAN STREET FOOD STALL

CHOOSE 3:

Delhi wala Paani Puri Stall:

A puffed crispy semolina balls filled with a choice of crushed daal, potato, savoury spices, tamarind chutney, mint & coriander water

Mumbai bhel puri:

A delicious savoury mix of puffed rice, peanuts, lentils, potato, dhaniya, imli chutney aur ambi

Agrewali Aloo Tikki:

Crispy potato cakes stuffed with crushed peas & raisins served pudina chutney & crispy savoury garnishes

Samosa Chaat:

Cauliflower & vegetable samosa served with a chickpea curry, sweet yogurt, coriander chutney, tamarind, sev & pomegranate seeds

Pav Bhaji:

Chowpatty style mashed vegetable curry with hot buttered milk buns, red onion & ginger

INDIAN CURRY STALL

CHOOSE 3:

Chicken Chettinard

Cornfed chicken tempered in spices with mustard seed, curry leaves and chilli

Lamb Rogan Josh

Spicy lamb curry cooked in the authentic kashmiri way

Paneer Karahi Style

Caramelised onion & paneer cooked in a rich tomato masala & tempered whole spices

Fennel & carom roasted sea bream, tomato kachumber & coconut

SERVED WITH:

Lemon & saffron pilau, black daal, cucumber raita, mango chutney & naan bread

DESSERT STALLS

FRENCH PATISSERIE

SEASONAL MACARONS

Chocolate, caramel, pistachio, strawberry

MADELEINE

BABA AU RHUM

TARTE BOURDALOUE

Almond & pear tart, sliced almonds

FLAN PATISSIER

Crispy puff pastry, vanilla custard

CHOUQUETTES

Mini choux buns, vanilla cream, crispy pearl sugar

FRASIER

Genoise sponge, vanilla mousse, fresh strawberry

LA DOLCE VITA

CANNOLI

Whipped ricotta, candid orange, Amarena cherries

BACCI DE DAMA

Hazelnut shortbread, bitter chocolate

TIRAMISU

Rich coffee, mascarpone & Marsala sabayon

SEMOLINA CAKE

PANNA COTTA WITH SEASONAL FRUIT

Set vanilla milk with seasonal fruit compote

TORTA DELLA NONNA

Sweet tart with custard, lemon and pine nuts

CHOCOLATE CAPRESE

Dark chocolate cake, chocolate cremeux

PISTACHIO CANTUCCINI

DESSERT STALLS

SWEET TOOTH

BISCOFF

Vanilla and biscoff cream cheese mousse, brown butter crumble, salted caramel

CHOCOLATE TEXTURES (V)

Milk chocolate cremeux, caramelised chocolate biscuit, dark chocolate brownie, white chocolate Chantilly

TREACLE TART (V)

Tahitian vanilla Chantilly, poached pear, crystallised ginger

MADAGASCAR

Madagascan vanilla sponge, toasted almond & vanilla praline, lime compote, vanilla mascarpone Chantilly

PRETTY IN PINK

Lychee and rose bavaois, financier sponge, raspberry jelly, Sable Breton

BLACK FOREST

Sour cherry compote, vanilla & Kirsche mousse, cherry gel, bitter chocolate Sponge

RED FRUIT PAVLOVA VERRINE (V, VG)

Raspberry & strawberry compote, red fruit jelly, vanilla cream, crunchy meringues

SACHER TORTE (V)

Passion fruit jam, gooey chocolate sponge, bitter chocolate mousse





SWEET CANAPÉS



SWEET CANAPÉS

TOFFEE APPLE MACARON (V)

PISTACHIO & RASPBERRY
RELIGIEUSE (V)

BLACKBERRY & APPLE DELICE

LEMON & YUZU MERINGUE
TARTLETS (V)

SALTED CARAMEL CHOCOLATE
ROLO TARTLETS (V)

MILK & COOKIES (V)

MINI NOISETTE

BANANA, PEANUT & CARAMEL
BEIGNET (V/VG)

CHOCOLATE HONEYCOMB BITES (V)

TROPICAL CUBE (V/VG)

DULCE DE LECHE POPCORN SMORES

GINGERBREAD, HONEY & SOUR
CHERRY SAVARIN (V)

COFFEE, CHOCOLATE & VANILLA
CHOUX A LA CRÈME (V)