

CORNUCOPIA COUNTERS

Move over boring buffets - our cornucopia counters are taking over - a symbol of abundance and nourishment.

BRONZE

Peter Hannan's rump of beef carpaccio

Pickled bramble dressing, aged

Parmigiano-Reggiano, wild rocket (gf)

Pair with: Valpolicella Ripasso

Whole side of herb baked Wester Ross salmon

Tewkesbury mustard (gf)

Pair with: Chardonnay/ Rebula

Sweetcorn & green onion fritters

Creamed corn, popcorn, seaweed salt (vg, gf)

Pair with: Viognier

SAUCES

Tartare sauce (v)

Salsa Verde (vg, gf)

SIDES

Grilled flatbread (v)

Pesto pasta salad (v)

Green leaf and herb house salad (vg, gf)

SILVER

Peri peri spatchcock baby chicken

Spiced cous cous, scallions, coriander (gf)

Pair with: Viognier

Fisherman's pie

Salmon, smoked haddock, prawns, cod, tarragon mashed

potatoes, brioche parmesan crumb

Pair with: Saint Veran

Aubergine and sweet potato curry

Samphire pakoras, curry fried crispy shallots,

sea vegetables (vg, gf)

Pair with: Viognier

SAUCES

Herb sour cream (v, gf)

Roasted garlic mayo (v, gf)

Peri peri sauce (v, gf)

SIDES

Chive buttered pink fir apple potatoes (v, gf)

Steamed spinach and sea vegetables (vg, gf)

Green leaf and herb house salad (vg, gf)

GOLD

Steak tartare

Coddled egg yolk, melba toast

Pair with: Syrah

Crispy duck salad

Rare roasted breast, crispy leg, BBQ sauce, carrot batons

Pair with: Pinot Noir

Line caught sea bass ceviche

Plantain chips, red chilli, lime (gf)

Pair with: Verdejo

Oyster mushroom stroganoff

Steamed red rice, parsley (v, gf)

Pair with: Valpolicella Ripasso/ Pinot Noir

SAUCES

Green apple relish (vg, gf)

Rocket pesto (v, gf)

Wild garlic mayo (v, gf)

SIDES

Winter slaw (v, gf)

Green leaf and herb house salad (vg, gf)

Spelt tabbouleh with pomegranate (vg)

Swiss potato and green onion salad (v,g gf)

PLATINUM

Moons Green cured meats

A selection of 4 meats, sourdough bread,

pickled vegetables

Pair with: Fino

Fillet of beef

Black truffled woodland mushrooms, creamed spinach,

chive buttered new potatoes (gf)

Pair with: Valpolicella Ripasso

Salmon platter

Gravlax, oat & apple smoked, red wine cured,

salmon caviar

Pair with: Chardonnay/ Rebula

Cold shellfish platter

Atlantic prawns, dressed Portland crab, mussels, rock

oysters, samphire (gf)

Pair with: Albarino

Truffled artichoke salad

Jerusalem puree, black winter truffled globe hearts,

Jerusalem crisps (vg, gf)

Pair with: Fino

SAUCES

Saffron mayo (v, gf)

Sauternes soaked golden raisins (vg, gf)

Truffle butter (v, gf)

Maire rose (v, gf)

SIDES

Green leaf and herb house salad (vg, gf)

Dairyman's potatoes (v, gf)

Tarragon buttered leeks (v)

Baskets of artisan bread (v)

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FOOD