



TWICKENHAM

A close-up photograph of a finger buffet appetizer. It consists of a golden-brown fried dough base topped with a dollop of white cream cheese, a piece of smoked salmon, a small red chili pepper, and a sprig of fresh dill. The text 'DDR FINGER BUFFET' is overlaid in white on the appetizer.

**DDR
FINGER BUFFET**

All lunches are served with a 'soup of the day'

Menu 1

Beetroot and goats cheese (V)

Winter leaves, balsamic and red onion

House cured pastrami

Smokey salt beef, Emmental, sauerkraut, mustard dressing

Braised ham hock

Black pudding and apple crumb, crackling, parsnip

Butternut, feta and honey salad (V)

Hen of the wood street tacos (VE)

Maple and soy roasted mushroom, pickled winter slaw, chilli and coriander

Macaroni cheese (V)

Shaved truffle, garlic

Seasonal desserts

Menu 2

Plant based BLT (VE)

Plant based bacon, pickled red onion, beef tomato, crisp lettuce, herb aioli

Smoked salmon bagel

Sliced cucumber, horseradish soft cheese, dill

Breaded Quorn burger (VE)

Sheese, pickles, chipotle veganise, shredded leaves

Ponzu marinated bass

Sticky lime rice, toasted sesame, pickled ginger

Confit duck leg

Orange, fennel and corn tortilla

Spinach and apple salad (V)

Balsamic roast beetroot, mustard and dill dressing

Seasonal desserts



Menu 3

Mackerel and horseradish

Mackerel mousse, pickled beetroot, soured cream

Sprout and chickpea salad (VE)

Dressed and shredded sprouts, toasted chickpea, vegan feta and cranberries

Spiced cauliflower, spinach and lentil pie (VE)

Broccoli, feta and foraged mushroom flat bread (V)

Pumpkin arancini (V)

Sage butter, horseradish, shaved Berkswell hard

Braised Somerset chicken

Mushroom ketchup, balsamic onion, smoked miso, Merlot vinaigrette

Seasonal desserts

Plant based (VE)

Plant based BLT

Plant based bacon, pickled red onion, beef tomato, crisp lettuce, herb aioli

Hen of the wood street tacos

Maple and soy roasted mushroom, pickled winter slaw, chilli and coriander

Sprout and chickpea salad

Dressed and shredded sprouts, toasted chickpea, vegan feta and cranberries

Roasted winter vegetables

Roasted carrot and lentil dip, toasted onion sour cream

Breaded Quorn burger

Sheese, pickles, chipotle veganaise, shredded leaves

Seasonal desserts



Menus are based on maximum numbers of 50

Please note, menus will be tailored for events of more than 50 attendees

All requirements must be pre-ordered five working days before the event. All prices are exclusive of VAT