



TWICKENHAM



HOT FORK BUFFET

HOT FORK BUFFET MENU

All buffets are served with a bread station, including gluten free and vegan breads, oils, vinegars and salad dressings

Choose a main menu and dessert pair

Menu 1

Rose Harissa marinated chicken thighs (NGCI)

Red pepper, garlic and shallot roasted with fried potatoes

Rose Harissa marinated courgette (VE) (NGCI)

Red pepper, garlic and shallot roasted with fried potatoes

Padron peppers (VE) (NGCI)

Padron peppers, roasted in garlic, lemon and verbena

Menu 2

Pomegranate glazed beef brisket (NGCI)

Slow cooked haricot beans in tomato, treacle and English mustard

Pomegranate glazed cauliflower steaks (VE) (NGCI)

Slow cooked haricot beans in tomato, treacle and English mustard

Sweet potato and corn (V) (NGCI)

Chive baked sweet potatoes, lime and coriander buttered corn on the cob

Croquette (V)

Kidderton ash, pea and mint, bound in breadcrumbs, black aioli and Romesco sauces

Oak leaf salad (VE) (NGCI)

Radish noir, spring onion, cucumber, olive and roasted garlic dressing

Fennel slaw (V) (NGCI)

Thinly shredded fennel and radish bound in orange vinaigrette

Fried chicken (NGCI)

Celery salted chicken wings, dressed in buffalo sauce. Served with a whipped stilton mousse

Cob salad (V) (NGCI)

Baby gem, cherry tomatoes, hens egg, avocado, cabernet sauvignon vinaigrette

Olive and feta salad (V) (NGCI)

Kalamata olives, Inca tomatoes, confit shallot, pickled watermelon and feta cheese

(V) Vegetarian (NGCI) Non Gluten Containing Ingredient (VE) Vegan



Menu 3

Lemon and dill roasted sea trout (NGCI)

Summer grilled vegetables

Lemon and dill roasted tempah (VE) (NGCI)

Summer grilled vegetables

Creamy polenta (V) (NGCI)

Fine polenta, cooked in cream and butter, finished with Yarg

Menu 4

Oregano and garlic marinated leg of lamb (NGCI)

Minted Tabbouleh salad

Oregano and garlic marinated aubergine (VE) (NGCI)

Minted Tabbouleh salad

Little gem and courgette (VE) (NGCI)

Little gem lettuce and courgette, chargrilled and braised in lemon and olive oil

Caprese arancini (V)

Tomato, basil and mozzarella cooked in Arborio rice bound in breadcrumbs, basil mayonnaise

Fennel slaw (V) (NGCI)

Thinly shredded fennel and radish bound in orange vinaigrette

Oak leaf salad (VE) (NGCI)

Radish noir, spring onion, cucumber, olive and roasted garlic dressing

Beef pastille

Spiced beef and golden raisins wrapped in filo pastry, apricot and lime chutney

Olive and feta salad (V) (NGCI)

Kalamata olives, Inca tomatoes, confit shallot, pickled watermelon and feta cheese

Cob salad (V) (NGCI)

Baby gem, cherry tomatoes, hens egg, avocado, cabernet sauvignon vinaigrette



Desserts

Blueberry and lime cheesecake (NGCI) (VE),
Caramel apple loaf cake

Banana and cocoa energy bar (NGCI) (VE),
Lemon and coconut slice

Strawberry posset shot glass topped with basil
Chantilly cream,
Saffron, orange and honey madeleines (VE)

Sour cherry cake bars (VE),
Dark chocolate & ginger truffle mousse torte

Peach, rosemary and olive oil friands (NGCI) (VE),
Mint chocolate crispy bar

£33.50 per person

All prices are exclusive of VAT

For further information or to discuss your requirements in more detail please contact a member of the team on **020 8744 9997** or browse our website **twickenhamstadium.com**

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