



TWICKENHAM



FORK BUFFET

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Option 1

Roasted leg of English lamb
Dressed in rosemary and stuffed with garlic

Goats curd and brioche bake
Foraged mushrooms, pickled tarragon, truffle infusion

Pomme Boulangerie

Maple roasted parsnips

Buttered kale and broccoli

Grilled sweetcorn
Smoked lemon aioli

Old English pork sausage roll
Roasted black garlic emulsion

Cous-cous salad

Option 2

Roasted crown of chicken
Stuffed with a tarragon and mushroom farce

Roasted Heritage beetroot

Yorkshire puddings
Filled with confit thigh

Caramelised celeriac
Foaming butter and pickled herbs

Wilted greens

Potato duo
Truffle mashed and garlic roasted



Option 3

Lemon salt, cured and roasted cod

Citrus and dill marinated tempeh
*Warm Isle of Wight tomatoes, charred corn and cous
cous*

Coconut rolled vegetables
Kale, tenderstem, runner beans and leeks

Buttered parsley and lemon crushed potatoes

Rolled Reuben
*Corned beef, Swiss cheese, sauerkraut and Russian
dressing pinwheeled in hand pressed rye bread*

Fennel and kohlrabi slaw
Picked coriander

Option 4

Duo of English duck
Sticky ginger roasted crown and orange confit legs

Beetroot and mushroom Wellington
*Soy roasted shiitake, salt baked beetroot, coriander
seeded puff pastry*

Grilled greens and roast broccoli

Crushed potato and spring onions

Vegetable gyozas, honey and soy

Hoi sin glazed chicken

Bitter rocket and pickled radish salad



Option 5

Garlic and oregano roasted broccoli en croute
Winter vegetable ratatouille

Potato, courgette and spring onion eggless frittata

Lemon, garlic and rosemary marinated cauliflower florets

Saffron poached orzo and fire roasted peppers

Polenta corn 'dog'
Smoked mustard aioli and fermented barbecue sauce

Grilled sweetcorn
Smoked lemon aioli

Bitter rocket, pickled radish salad



DESSERT

Marble brownie and cereal milk torte

Lemon posset, orange jelly, thyme sable and
Caramel choux bun

Blackberry and apple tartlet and chocolate
muffin with toasted marshmallow

Plum and pear cake and chocolate orange
marquise candied orange

Cherry coconut bake-well with kirsch meringue
and eggnog panna cotta with gingerbread

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 www.twickenhamstadium.com

