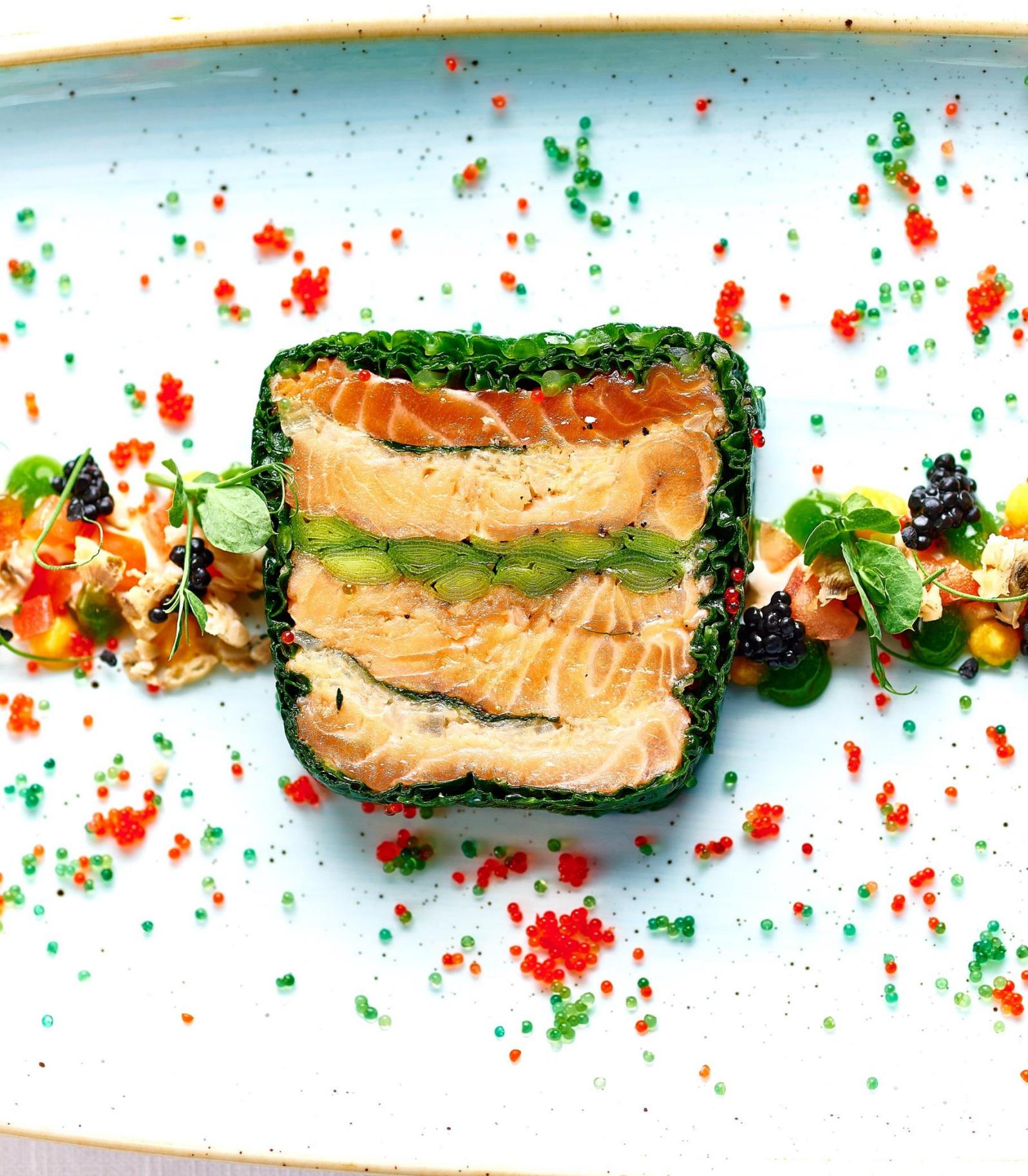


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3 Course Dinner Menu 2017

Starters

Mackerel Nicoise

Fennel cured mackerel, tapenade, sugar snaps, heritage potato and macerated tomatoes, onion oil and powder

Greek Salad

Feta pannacotta, grilled snake beans with Inca tomatoes, compressed cucumber, olive granola with basil

Avocado & Salmon

Confit avocado, lemongrass infused salmon with ponzu dressing, coriander and fennel crackling

Cheese & Onion

Braised onion and Lincolnshire poacher tart, foraged leaves and scallion dressing

Chicken Caesar

Caesar spiced chicken terrine with scorched baby gem leaves, yolk dressing and crispy pancetta crumb

Gin & Elderflower Salmon

Gin cured salmon fillet with elderflower cream, peach blossom, pickled lemon, spelt crumb and dill.

Picnic Hamper

Mini gala pie, coronation chicken frittata, quiche Lorraine with pickled cabbage and sour dough.

Waldorf & Apple Gazpacho

Walnut pannacotta, pickled grapes and salted walnut caramel, with pickled apple and lollo rosso.



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Mains

Guinea Fowl

Pot roasted guinea fowl, charred tenderstem broccoli, confit salsify, Madeira and tarragon

Beef & Onion

Pot Roasted Beef, sticky glazed shallots, horseradish fondant, watercress and fennel salad

(£1.00 Supplement)

Crispy Lamb Noisette

Broad bean, pea and romaine lettuce fricassee infused with mint and a lamb broth.

(£1.00 Supplement)

Crispy Pork Pavé

Lincolnshire poacher, homemade smoked gammon Pastilla with pickled red cabbage and salt lemons.

Asian Eggplant

Baked Aubergine, miso glaze, beer and honey, roasted peanuts and wild rice

Duo of Chicken

Spatchcock terrine, butter poached breast with creamed spinach, salted grape, sweet corn succotash and brown butter sauce

Grilled Sea Salmon

Macerated heritage tomato salad with pickled fennel, asparagus and hot parsley potatoes

(£1.50 Supplement)

Barbary Duck

Sous vide duck breast, artichoke cream, wild garlic and sorrel leaves with pickled carrots and tardviso.

Pearl Barley & Spelt

Crispy barley and spelt cake, salted baked beets, miso crusted aubergine with fresh curd and a smoked dressing

Desserts

Salted Caramel

Salted caramel tart, roasted pecans with creamed chocolate sauce

Citrus

Citrus lemon tart, cultured yoghurt meringue with pressed raspberry coulis

Carrot Cake

Moist carrot cake, whipped cream cheese, candied walnuts with caramel orange syrup

Earl Grey

Earl Grey pannacotta, confit orange with honeycomb and citrus coulis

White Chocolate

White chocolate parfait, stem ginger and poached rhubarb

Raspberry

Raspberry financier, mascarpone cream, raspberry gel and meringue crisp

Trifle

Summer berry trifle, Pedro Ximénez cream with pistachio brittle

Pistachio

Flourless pistachio cake, apricot curd, fresh strawberries and frosted pistachios

Bakewell

Rhubarb almond tart, sherry gel and almond tulle



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