

# BRITISH LIBRARY EVENTS

## MENU

# FORK BUFFET

MINIMUM 10 PEOPLE

**£32.20 PER PERSON**

INCLUDES 2 MAINS, 3 SALADS, 1 SIDE, 1 DESSERT OPTION

**CHEFS CHOICE: £27.00 PER PERSON**

INCLUDES 3 MAINS, 5 SALADS, 5 DESSERT OPTIONS

**UPGRADE: £2.00 PER PERSON**

PER SIDE OR SALAD

### MAINS

Creamy pork fricassee, wild mushroom, spinach, tarragon and crispy pancetta  
Soya glazed duck breast, pac choi, sesame and honey dressing with udon noodles  
Kentish lamb rump, braised red cabbage, glazed shallots and tomato jus  
24 hour marinated beef shoulder, creamed potato and red wine jus  
Drunken chicken marsala sauce, field mushroom and cherry tomatoes  
Roast Sussex chicken breast, pesto gnocchi, toasted almonds and cream sauce  
Braised beef brisket, potato latkes, watercress, pearl onions and English mustard jus  
Heritage bavette steak, watercress, cherry vine tomatoes and English mustard jus  
Steamed lemon grass haddock, basil, green olives and yellow cherry tomatoes with tomato compote  
British water Hake bouillabaisse sauce, shredded greens and boiled new potatoes  
Icelandic cod fillet with braised lentils, sea vegetables, shitake mushrooms, North Atlantic prawns and fish café au lait sauce  
Grilled red mullet, roasted fennel, red onion and Mediterranean vegetables with rocket pesto  
Poached and smoked salmon pasta bake with chopped dill  
Hoi sin tempura seasonal fish with sautéed pak choi and bean sprouts  
Squash, rocket, flat mushroom and salsify gnocchi with coriander cream  
Herb and toasted walnut ricotta cannelloni, with wild and flat mushrooms  
Falafel with roasted Moroccan carrot, chickpea, and lentil salad with harissa and tomato pesto dressing  
Gorgonzola, red onion, watercress and fig tart  
Pumpkin, truffle, sage, toasted pine nuts and Ragstone goat's cheese risotto  
Vegan-style Nepalese curry, steamed greens, coconut and coriander salad  
Quorn and British vegetable pie with mature cheddar mash

### SIDES

Roast potatoes with garlic and thyme  
Parmentier potatoes with parsley  
Aromatic rice  
Warm couscous with toasted nuts  
Saffron infused Pilau rice  
Pommes purée  
Buttered seasonal green vegetables  
Roasted seasonal vegetables with crispy leeks  
Cauliflower cheese with Red Leicester  
Triple cooked chips



All prices quoted are on a per person basis unless otherwise stated.

Prices exclusive of VAT

Bespoke menus, including gluten free dishes, are available.

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### SALADS

Niçoise - cos lettuce, tomato, boiled egg, croutons, green beans, black niçoise olives  
Butternut squash, toasted walnuts, rocket and ricotta  
Freekeh, Lentil, shredded baby spinach, roasted red pepper and cherry tomatoes  
Kale, pomegranate, walnuts, avocado, beetroot and pickled courgette  
Fregola, coriander, chopped cucumber, red onion, sun blushed tomato, garlic and chilli yoghurt  
Wild rice, hemp seeds, shredded carrot, raisin and goats cheese  
Celeriac, apple and whole grain mustard remoulade  
Tomato, cucumber, and shallot salad  
Mixed baby leaf (vinaigrette on side)  
Roast vegetable and rocket pesto  
Vegetable slaw  
Roasted aubergine, shredded fennel, freekeh and chopped parsley  
Pearl spelt, pumpkin, orange, shredded fennel and dill  
Roasted sweet potato, roasted red onion, roasted mushrooms and charred radicchio

### DESSERT

Blueberry and almond tarts  
Caramel panna cotta and spiced pear  
Apple crumble  
Lemon delice  
Sticky toffee pudding with salted caramel sauce  
Dark chocolate mousse with honeycomb  
Honeycomb pieces with clotted cream  
Selection of artisan cheeses, quince purée, chutneys and biscuits

