

# Mustard

CATERING



## Spring & Summer Menu



# BOWL FOOD

## **Meat**

Griddled beef with smoked butter mash, button mushrooms, cep jus

Ragu of Moroccan lamb with merquez lamb sausage, harissa yoghurt

Basil chicken tikka with comfit tomato, pistachio rice, tamarind chutney

Veal burger with sesame bap, spiced ketchup and grilled peppers

Chipotle spiced chicken with green salsa, spinach and corn tortilla

Ravioli of pulled lamb shoulder, artichoke puree, warm lamb thyme vinaigrette

Duck and ginger croquettes, cucumber, spring onion and coriander noodles

*We cannot guarantee the absence of traces of nuts or other allergens.*

*Please advise the events team if you have any specific dietary requirements.*



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## Fish

Mackerel ceviche, avocado, radishes and frozen yuzu

Roast scallop with cauliflower, apple, hazelnut, lemon puree

Prawn and crab tortellini with buttered leeks, shellfish bisque

Rare grilled salmon with mirin, mange tout and ginger

Yellow fin tuna with sauce vierge, tapenade, Espelette pepper

Citrus cured salmon, cucumber, smoked crème fraiche & horseradish

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## **Vegetarian**

Compressed watermelon with feta, quinoa and raw honey dressing

Griddled avocado with cabbage, apple and kohlrabi, toasted sesame

Chickpea, red onions and tahini salad, pumpkin croquette

Roast figs with burrata, chilli and white balsamic snow

Pat Thai noodles with tofu, roast peanuts, tamarind caramel

Spinach soufflé with parmesan and grain mustard

Scrambled duck egg with smoked butter, wild mushrooms, toast and Wiltshire truffle

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## Dessert

Single origin chocolate delice, salt caramel and pistachio granola

Cardamom yoghurt, roast hazelnuts, mango sorbet

Almond milk sorbet, roast white chocolate and passion fruit

Satsuma, citrus baba and brown butter ice cream

Roast rhubarb with fig, burnt honey, ginger parkin

Peanut parfait with sour cherry sorbet

Yuzu brulee, raspberries and green tea sponge

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GET  
IN  
TOUCH

# CONTACT

## EVENTS TEAM

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