

IMPACT HUB | EMMA LANGE
King's Cross
Thursday 28th November 2019

CANAPÉS

(please choose three items)



House smoked duck, chicory, parsley and pistachio pesto

Chicken and smoked mushroom tartlet

Westcountry venison bresaola, mozzarella, dried tomato, brassicas*

Charred chicken crostini, fermented carrot, smoked chanterelle mayo



Smoked mackerel pâté, oatmeal cracker, beetroot and chocolate chutney

Smoked haddock scotch egg, curried mayo

Crostini, anchovy, parsley pesto, orange, Lincolnshire poacher*

Classic British fish cakes, tartare sauce*

Crab salad, baby gem, lemon crème fraiche



Papadums, green tomato chutney, masala roasted chick peas (vg)

Fennel seed lavosh, roasted carrot hummus, nigella, parsley powder (vg)

Pakistani lentil dahi vada, lemon pickle, toasted coconut (vg)

Golden beetroot tartlet, goat cheese, lovage*

Acaraje black bean patties, courgette guacamole

**Some ingredients are subject to market availability and we may substitute according to the seasons*

vg = vegan

BUFFET

(please choose four items)



Sumac roasted chicken, red onions, pine nuts
Goat pastilla, roasted squash, tahini, pumpkin seeds
Pork loin crostini, forced rhubarb, parsley pesto
Rare roast venison, burnt pineapple purée, pistachio, nasturtium*
Poached chicken salad, chicory, nasturtium salsa verde



Charred Cornish squid, orange, artichoke, Turkish mountain thyme
Smoked haddock, roasted beetroot, ponzu
Welsh miso roasted salmon, salted cucumber, lentils, carrots
Asian style Scottish prawn salad, carrots, savoy, chilli and lime



Jerusalem artichoke, preserved lemon ricotta, pistachio dukka*
Beetroot, polenta, pickled raisins, Yorkshire Fettle, cobnuts and caraway
Roasted celeriac, pickled apple, brassicas, caraway* (vg)
Lentil, bulgur wheat and pine nut pilaf (vg)
Potato, onion and chive frittata, smoked paprika mayo
Orzo pasta, charred courgette, lemon and dill pangrattato (vg)
Harissa autumn squash, beetroot and chocolate chutney, green chilli, coriander* (vg)
Charred cauliflower, date molasses, pickled red onions, pine nuts (vg)
Griddled artichoke, white bean puree, piquillo peppers (vg)
Savoy cabbage, date and mustard butter, green herbs (vg)

**Some ingredients are subject to market availability and we may substitute according to the seasons*

vg = vegan