

D&AD | Jasper Hossack
Judges catering
18-20 May 2020

BREAKFAST - BUFFET

Freshly baked pastries: croissants/pain aux raisins/pain au chocolate
Warm brioche bacon rolls *or* vegan sausage sandwiches
Fresh granola, strained yoghurt, raspberry and rhubarb compote, granola
Fresh fruit selection

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LUNCH – HOT PLATED DISHES

all served with sourdough bread and rapeseed oil

Orange and mustard glazed spatchcock chicken
Roasted new potatoes, charred hispie cabbage, citrus jus
Sumer salad with asparagus, courgette, lemon and parmesan
Buttermilk panna cotta, macerated cherries, shortbread

Slow roasted chermoula rubbed lamb or goat shoulder
Berbere cous cous, wilted kale, tahini yoghurt
Carrot rapé, orange, toasted cumin seeds
Rhubarb cheesecake, sesame brittle, nut-free granola

Free range porchetta, rosemary, smoked garlic
Oregano and roast garlic mash, pangrattato
Panzanella salad with sourdough croutons, basil and heritage tomatoes
Orange and polenta cake, marsala caramel, fennel popcorn