CULINARIUM

12th - 14th February 2014

Buffet Menu

Oeuf mimosa and watercress salad
Salad nicoise
Fresh artichoke with grapes and gremolada
Salad of white and red cabbage with vanilla apple
Rosace of steak tomato and mozzarella cheese limes juice

Cured seafood
Octopus pickled in olives oil and blue ginger
Sous vide sweet bread picked with oranges

Lamb tagine
Homemade smoked spareribs with molasses
Roast leg of pork with crackling granny smith compote
Brine and roasted chicken
Leg of lamb cooked in a thyme and crust salt
Mussels in a steamed sauce poulette

Parmesan risotto
Braised endives
Stuffed potatoes with spinach and blue cheese
Roasted beetroot and ricotta
Pine mushrooms and sherry vinegar garlic confit
Fresh sweetcorn and shaved gruyere
Toasted swiss chard

Slow cooked Milawa brie apricot jam and caramelized almonds
Snow eggs and crème anglaise
Lemon tart and French meringue
Petit pot of chocolate cream
Fresh vanilla madeleine
Vanilla crème brûlée
Poached apple and frangipane
Crepes suzettes made to order

Country bread/ sourdough /wakame viennoiserie

Take away - Macarons rose water with a dust of raspberry

All elements of the menu are prepared fresh onsite by apprentices learning their craft and served by trainees developing their front of house abilities.