



DDR Finger buffet lunch

TWICKENHAM



Finger buffet menu

A selection of the below sandwiches, served with Tyrell's potato & vegetable crisps plus choose a selection of four buffet options on the following pages

Sandwiches

Twickenham club sandwich

Heritage tomato, shredded iceberg, smoked bacon, roasted turkey in a malted bloomer

Honey glazed ham & cheddar

With cider relish on rosemary focaccia

Confit tuna

Smashed avocado & cucumber on rye

Cheese & tomato (v)

Heritage tomato, torn mozzarella & basil on sun blazed tomato ciabatta



Buffet options

Please select a total of three items from the following menus

Served cold

Lime cured seabass tacos, coriander and avocado puree, red onion and tomato salsa

'Yorkshire burrito'
Rolled beef, horseradish and spinach in a Yorkshire pudding

Whipped chicken liver parfait, marmalade gel on toasted sourdough

Cured salmon bound in soft cheese, lemon and dill, London sour dough croute

Smoked sea trout, smashed avocado and coriander on rye croute

'Pint of prawns' Marie rose - (1/2 pint tankard)

Chilled tomato and basil soup (v)

Baby beetroot and feta tartlet (v)

Salads

Caesar salad in a jar (v)

Quinoa, radish and lemon dressed fennel salad jar (v)

Watermelon, radish, watercress and mint salad, soy and sesame dressing (v)

Baby gem, soft boiled egg, anchovies, Inca tomatoes and lemon dressing

Butternut squash, roasted white onion and sage rolled in puff pastry (v)



Served warm

Loaded beef slider, melted cheddar,
burger relish and brioche bun

Rosemary salted potato wedges (v)

Mini spiced beef pasties, béarnaise dip

Garden pea, broad bean and mint
falafel, cucumber riata (GF) (v)

Rosemary and garlic baked Tunworth
cheese, seeded flat bread shards (v)

Char sui roasted pork, steamed bun and
Gochujang dressing

Tempura fried prawns, chilli and cucumber
jam

Thai fish cakes, soy and mirin dipping sauce

Fried white bait, lemon and dill mayonnaise

New Forest mushroom and tarragon Arancini
(v)

Black pudding Scotch egg, bound in crispy
brioche crumb, caramelized apple puree

Sweet treats (pair)

Macarons and salted caramel & chocolate tartlets

Elderflower & mint posset and mini strawberry jam doughnuts

Lemon tart and seasonal Pavlova

Passion fruit & vanilla cheesecake slice and chocolate & cherry brownies (GF)

Whipped white chocolate & raspberry cheesecake and lemon & blueberry madeleine

