

Autumn / Winter Buffet

Mains

Beef and ale pie with a cheddar pastry disc, baby onion and button mushroom

Slow braised lamb stew with parsnip, swede and sweet potato

Coq au vin – chicken braised in red wine with pancetta, mushroom and pearl onion

Classic fish pie with herby potato crust

Moqueca – Brazilian lime and coconut infused fish with tomato and sweet pepper

Stuffed pepper with pesto rice, mozzarella, tomato and pecorino

Traditional Beef Bourguignon with carrot, mushroom and pancetta lardons

Roast fillet of pork with braised fennel, cider and mustard cream jus

Lemon and thyme guinea fowl with Provencal vegetable gratin

Pan sealed cod with tomato, black olive and caper sauce

Grilled tuna steak and buckwheat noodles with teriyaki and ginger

Ricotta tortellini with wild mushroom and truffle sauce

Sides

Buttery horseradish mashed potato
Braised red cabbage with apple cider and star anise
Rocket and baby spinach with grain mustard dressing
Beetroot, lentil and cress salad with orange vinaigrette

Desserts

Warm treacle tart with vanilla mascarpone
Pear and caramel cheesecake
Seasonal fruit salad

Sides

Dauphinoise potato
Honey and sesame kale, broccoli, bok choy and Swiss chard
Heritage beets, goat's cheese, wild leaves and orange mustard dressing
Squash, cranberry, sunflower seeds and baby spinach salad with harissa dressing

Desserts

British cheese selection with chutneys and biscuits
Warm salted caramel tart with milk chocolate sauce
Seasonal fruit salad

No.4

Hamilton Place

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Please note that all prices quoted are per person and exclusive of VAT at the current rate