

List of Bustronome Menu

Autumn Menu

Fall Menu as of 8 Sept

Regular

Duo of smoked fish with English heritage beetroot, cucumber pickled and lemon cream
Cheesecake of goat cheese with garlic rosemary and sun blushed tomato, onion compote and yellow pepper dressing
Pan fried cod fillet with civet of mussels, purple broccoli and pearl vegetables
Ballotine of chicken, stuffed with fine lamb mousse and tarragon, fondant potatoes and carrots, crushed peas and rich red wine sauce
White apricot stilton with apple and celery compote and roast figs
Blackberry and strawberry compote, vanilla ice cream and strawberries and cassis mousse

Vegan *(Vegan, Dairy and Gluten Free)*

Grilled courgette stuffed with roast peppers, served with English heritage beetroot, cucumber pickled, sweet pepper chutney and yellow pepper dressing
Timbale of roasted pumpkin and quinoa, sun-dried tomato and onion compote, yellow pepper dressing
Roast aubergines with spicy lentils, served with potatoes and carrots fondant, crushed peas and spicy lentil sauce
Roast stuffed tomato with Provencal ratatouille, purple broccoli, pearl vegetables and tomato sauce
Vegan cheese with apple and celery compote and roast figs
Selection of sliced fresh fruits

Children

Carrot finger stuffed with hummus and served with cucumber, tomato and yellow pepper dressing
Ballotine of chicken stuffed with mozzarella and sun blushed tomatoes served with potatoes and carrots fondant crushed peas and rich red wine sauce
Blackberry and strawberry compote, vanilla ice cream and strawberries and cassis mousse

Summer Menu

3 June - 8 Sept

Regular

Crab & artichoke "gateau" with tobiko in a light crab & wasabi sauce
Crispy roll with goat cheese & three ways beetroots
Seared tuna, carrot purée, girolle mushrooms & tarragon sauce
Roasted guinea fowl with curcuma & almonds, warm peach & avocado salad, fondant potatoes
Young Saint-Jude cheese & Jam
Strawberries & ginger pavlova, ginger sorbet

Vegetarian

Artichoke & houmous "gateau", crushed hazelnut & lime dressing
Crispy roll with goat cheese & three ways beetroots
Herb risotto "croquette", carrot purée, girolle mushrooms & tarragon sauce
Celeriac tournedos roasted with curcuma & almond, avocado & peach salad
Young Saint-Jude cheese & Jam
Strawberries & ginger pavlova, ginger sorbet

Vegan

Artichoke & houmous "gateau", crushed hazelnut & lime dressing
Vegetable "croustillant" & three ways beetroots
Herb risotto "croquette", carrot purée, girolle mushrooms & tarragon sauce
Celeriac tournedos roasted with curcuma & almond, avocado & peach salad
Vegan cheese & Jam
Strawberries & ginger pavlova, ginger sorbet

Children

Crispy roll with goat cheese & Three way beetroots
Roasted guinea fowl & almonds, Mac & cheese
Strawberries & ginger pavlova, ginger sorbet