

THE BLOOMSBURY

THE DOYLE COLLECTION • LONDON

BUFFET MENU

STARTERS

Burrata caprese salad V GF

creamy burrata, heirloom tomatoes, fresh basil, wild rocket & balsamic caviar pearls

Hot smoked salmon & shaved fennel

*thinly shaved fennel, orange & grapefruit segments, arugula,
candied pecans & a honey-champagne vinaigrette*

Sliced foie gras terrine

fig chutney, brioche toasts & caramelized ginger

BREAD & ACCOMPANIMENTS

An assortment of artisanal breads: *sourdough, olive focaccia & seeded rolls*
French Echiré butter, lemon-infused olive oil & marinated Provençal olives

MAINS

Slow-roasted ox cheeks GF

crusted with Dijon mustard & fresh herbs, served with a red wine jus & roasted pearl onions

Seared sea bass GF

beurre blanc sauce, crispy capers & preserved lemons

Wild mushroom & truffle ravioli V

tossed in a sage brown butter sauce, parmesan shavings

Herb-infused potato dauphinoise V GF

layers of creamy potatoes with thyme, garlic & Gruyère cheese

Charred broccoli & baby carrots GF *(can be made vegan upon request)*

drizzled with a hazelnut vinaigrette & garnished with toasted almonds & pecorino

V - Vegetarian | VE - Vegan | V/VE Vegan on request

*As standard steak is cooked as medium for full party. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemizes the allergenic ingredients of each where applicable. VAT at the prevailing rate.

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CHEESE BOARD

A curated selection of fine cheeses:

Soft: *Saint-André Triple Cream Brie & Camembert*

Blue: *Roquefort & Gorgonzola*

Hard: *Aged Comté & Manchego*

accompanied by dried fruits, honeycomb, candied walnuts & crackers

DESSERT

Black forest gateaux V

sour cherry compote, cru Virunga, hazelnut crumble, cherry glaze

Praline, pear & mascarpone tart V

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