

# 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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