

OTTOLENGHI

LUNCH MENU

SATURDAY, 17 OCTOBER 2020

MAIN COURSE

Seared English beef fillet with horseradish, rocket, and parsley sour cream
Roasted free-range chicken with garam masala, lemon and honey
Char-grilled Loch-Duart salmon with jalapeno tahini sauce
Lamb and barberry kofta with mixed herb yoghurt
Cauliflower, chilli and spring onion cake with Aleppo chilli toum
Roasted sweet potato quiche with caramelised onions, spinach, and stilton cheese

SALADS

Roasted aubergine with green harissa tahini, preserved lemon, mixed herbs and salted broad bean
Char-grilled broccoli with chilli and garlic
Green beans and spinach with miso, apple, and sesame brittle
Basmati rice and spiced mung beans, caramelised onion, roasted carrot, and herbs
Roasted butternut squash with ginger tomatoes, lime yoghurt and cashew
Butterbean mash with giardiniera, jalapeno pesto and almonds
Cabbage, kohlrabi and apple slaw with sour cherries and tarragon
Roasted carrots with honey, lemon, goat's cheese, nigella seed and dill

Daily cake selection

Carrot and walnut cake

Flourless chocolate and rum fondant cake

Chocolate and hazelnut brownie

Rosewater, pistachio, and semolina cake

White chocolate cheesecake tart with raspberry compote

Pear and vanilla financier with mascarpone cream and berries

Ricotta and hazelnut cake

Flourless orange and almond cake with chocolate ganache

Lemon and semolina cake

Lemon and raspberry cupcake

Ruby red grapefruit and almond cake

Banana and tahini cake with miso caramel and sesame brittle

Pineapple and coconut cake with passion fruit icing

Cherry and vanilla cheesecake