

My Country House

· TAGAYTAY ·

BUFFET A

"A Country Spread"

Appetizers

Assorted Gourgeres

basil parmesan cream
chicken liver pate & sweet onion relish
smoked fish & dill cream

Farm Fresh Vegetable Crudites with Dip

miso-anchovy butter
olive tapenade
beetroot hummus

The Country Larder

charcuterie
cheese selection
dried fruits, jams, butter, oils, salts & housemade bread collection

Soup

Rosemary Pumpkin Cream

bacon lardons, butter brioche croutons

Salad

My Country House's Seasonal Salad Bar

Seasonal Mixed Greens
Kale
Farm Fresh Cut Vegetables
Assorted Nuts, Grains, & Fruits
Passionfruit Vinaigrette
Dill Honey Ranch Dressing

The Carvery

Garlic Rosemary U.S. Beef Shortplate

merlot bordelaise, whole roasted garlic, tomatoes

Main Course

Whole Roasted Norwegian Salmon

dalandan beurre blanc

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Crispy Pork “Porchetta”

sliced and served with
calvados apple chutney, sweet raisin gravy

County Chicken Relleno

chicken au jus

Creamy Truffled Mushroom Tagliatelle

topped with fresh herbs

Roasted Country Vegetables

balsamic glaze

Mushroom & Herb Rice Pilaf

Dessert

Warm Bread & Butter Pudding Crème Anglaise

Tagaytay’s Seasonal Fresh Fruit Assorted Cakes & Pastries

Drinks

Single Round House Blend Iced

Tea Coffee or Tea

Cookies & Biscuits

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BUFFET B

“Home is where the heart is”

Appetizers

Assorted Gourgeres

basil parmesan cream
chicken liver pate & sweet onion relish
smoked fish & dill cream

Farm Fresh Vegetable Crudites with Dip

miso-anchovy butter olive tapenade beetroot hummus

The Country Larder

charcuterie
cheese selection
dried fruits, jams, butter, oils, salts & housemade bread collection

Soup

Fresh Onion Soup

gruyere & mozzarella sourdough toasts on the side

Salad

My Country House’s Seasonal Salad Bar

Seasonal Mixed Greens
Kale
Farm Fresh Cut Vegetables
Assorted Nuts, Grains, & Fruits
Passionfruit Vinaigrette
Dill Honey Ranch Dressing

The Carvery

Whole Roasted Lechon Belly

mr. thomas sauce, housemade atchara

Sunday Beef Pochero Station

beef shank, oxtail, spanish chorizo, chicken, chickpeas, carrots, plantains, cabbage, choy sum,
in a beef bone broth served with 3 kinds of sauces –
tomato sofrito, charred eggplant salad, &, squash compote

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Action Station

Saffron Seafood Paella

prawns, squid, mussels, whole garlic, toscana peppers

Main Course

Chef's Famous Melting Salmon

asian herb relish, red & white miso

County Chicken Relleno

sliced half chicken stuffed with olives, pimientos, sausage, & spices, served with chicken au jus

Lengua Estofado

slow-braised ox tongue topped wild mushrooms, spanish chorizo, spanish green olives, potatoes topped with crispy jamon serrano

Truffled Mushroom Tagliatelle

Topped with bacon lardons

Roasted Country Vegetables

balsamic glaze

Dessert

Canonigo

lemon curd cream, crispy sugar

Tagaytay's Seasonal Fresh Fruit

Assorted Cakes & Pastries

Drinks

Single Round House Blend

Iced Tea Coffee or Tea

Cookies & Biscuits

My Country House

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BUFFET C

"A Tagaytay Feast"

Appetizers

Kale Chips

pesto aioli

Fried Tawilis

special suka

Mini Fresh Lumpia

sweet muscovado sauce, sugared peanuts, fresh garlic

Soup

Tagaytay's Famous Bone Marrow & Beef Bulalo

served with potatoes, baguio beans, corn, & cabbage pastis, chilies & calamansi condiment bar

Salad

Salad Lokal

seasonal mixed greens, alugbati, arugula & kale
fresh cut mangoes, jackfruit, dragonfruit, & pineapple
local seeds & nuts
itlog na maalat
sinkomas
pancit pancitan
edible flowers
salted egg cream dressing
calamansi vinaigrette

The Carvery

Whole Roasted Lechon Belly & Lechon Kawali

mr. thomas sauce, soymansi dip, housemade atchara

County Chicken Relleno

sliced half chicken stuffed with olives, pimientos, sausage,
&, spices, served with chicken au jus

Main Course

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Crispy Jumbo Bangus “A la Pobre”

crispy garlic, sauteed onions, soymansi dip

U.S. Beef Short-Rib Caldereta

potatoes, toscana peppers, black olives topped with cheese

Oxtail & Tripe Beef Kare-Kare

special house-made bagoong

Our Famous Spicy Laing

topped with coconut cream and tinapa flakes

Pancit Hacienda

Pandan Scented Plain Rice

Dessert

Leche Flan Turon

chocnut chocolate dip

Baby Fried Bananas

smothered in muscovado sugar

Tagaytay’s Seasonal Fresh Fruit Assorted Cakes & Pastries

Drinks

Single Round House Blend Iced Tea

Coffee or Tea

Cookies & Biscuits