



Drapers' Hall Dinner Menus

Starters

Set lobster mousseline with a mango salsa and a poppy seed tuile
Dome of smoked salmon with Dorset crab and crushed avocado
Parma ham foie gras with rhubarb relish and toasted sourdough
Beetroot cured salmon with dill cucumbers and salted quail's eggs
Home cured maple duck with Seville orange relish and candied pecans
Roast pumpkin ravioli with a cashew and lemon thyme butter (v)
Sweetcorn panna cotta with pickled vegetables (v)

Main Courses

Drapers beef Wellington with confit potatoes and braised vegetables
Smoked lamb cutlet, rosemary braised loin and roasted root vegetables
Fillet of veal, shin gremolata and glazed endive with parmesan potatoes (**£3.50 supp. p/hd**)
Roast guinea fowl, aubergine cottage pie and basil ratatouille
Seared seabream with a bisque fish pie and grilled fennel
Seared beef fillet with a wild mushroom crumble and tarragon carrots
Mediterranean vegetable gateau with grilled baby leeks and basil oil (ve)
Spinach, gruyère and wild mushroom en croûte with smoked tomatoes (v)

Pudding

Apple tart tatin and vanilla ice cream
Orange polenta cake and marmalade ice cream
Iced banana soufflé with gateaux opera
Caramel panna cotta with homemade gingerbread
Passion fruit chiboust with an exotic fruit salsa
Plum clafoutis with crème fraîche ice cream
Selection of British cheeses and quince preserve (**£3.00 supp. p/hd**)

Coffee and petit fours

(v) Suitable for vegetarians (ve) Suitable for vegans

All dishes may contain traces of nuts

Should you have any special dietary requirements or questions regarding the content or preparation of our dishes, please ask a member of our Events Team

All prices are subject to VAT at the current rate