



Drapers' Hall Dinner Menus

Starters

Seared seabass on a thermidor mousse and a prawn sauce vierge
Smoked salmon with horseradish and paprika biscuit and salted quails eggs
Dome of smoked salmon, Dorset crab and crushed avocado
Set basil custard topped with Parma ham and olive relish
Salad of foie gras, celeriac and Riesling jelly
Glazed goats cheese on a sour dough croute with sweet onion marmalade (v)
Compressed heritage tomato with gazpacho jelly and a parmesan muffin (v)

Main Courses

Drapers' beef Wellington with herb braised vegetables
Breast of guinea fowl with fire roasted peppers, stuffed artichokes and marjoram hollandaise
Charred beef fillet, grilled asparagus, baby carrots and smoked potatoes
Mint crusted cannon of lamb, milk potatoes, pea purée and baby vegetables
Pan fried fillet of veal, hispi cabbage bubble and squeak and vanilla carrots (**£2.50 supplement p/hd**)
Grilled halibut with paella peppers and a courgette timbale
Butter braised sea bream with grilled baby gem and a pea and broad bean chowder
Spinach and Ragstone pithivier with lentils and smoked tomato (v)
Mediterranean vegetable gateau with mozzarella arancini (v)

Pudding

Trio of chocolate desserts
Sicilian lemon chiboust with orange curd ice cream
Jaffa cake and blood orange sorbet
Apple tart tatin and vanilla bean ice cream
Salted caramel tart with a rose macaroon
Pecan crumble with prune and Armagnac ice cream
Selection of British cheeses and quince preserve (**£3.00 supplement p/hd**)

Coffee and petit fours

(v) Suitable for vegetarians
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