



Drapers' Hall Lunch Menus

Starters

- Wiltshire cured ham with grilled peach and a pine kernel salsa
- Tartare of smoked salmon and crème fraiche with pickled cucumber and olive oil pearls
- Lobster and cognac cheesecake with shredded fennel and a crayfish fritter
- Salad of smoked duck, glazed apple and candied walnuts
- Coriander falafel on a bed of grilled courgettes, aubergine and slow roast tomatoes (ve)
- Pea panna cotta with a marinated wild mushroom and pea shoot salad (v)

Main Courses

- Roast loin of pork with an orange glazed cheek, parsley bon bon and a basil bean cassoulet
- Seared sirloin, 24 hour braised brisket samosa and sweet potato mash
- Beachwood smoked chicken with Elizabeth potatoes and herb ratatouille
- Roast rump of lamb, crispy belly fritter a wild mushroom mousse and wilted greens
- Tandoori monkfish with Bombay aloo and a mango salsa (**£2.00 supplement per head**)
- Vegetable Wellington with slow roast tomatoes and basil oil (v)
- Gruyere and spinach strudel on a celeriac and wild mushroom salad (v)

Pudding

- Marbled chocolate tart with malted milk ice cream
- Lemon meringue and vanilla marinated strawberries
- Espresso crème caramel and candied pecans
- Treacle sponge and custard
- Fruit crumble with vanilla bean ice cream
- Passion fruit tart and raspberry sorbet
- Selection of British cheese with quince preserve (**£3.00 supplement per head**)

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