



Drapers' Hall Dinner Menus

Starters

- Smoked salmon with paprika biscuit and salted quail's eggs
- Dome of smoked salmon, Dorset crab and crushed avocado
- Pressed confit of chicken and ham with a shallot tart tatin
- Warm salmon and scallop mousse, popcorn clams and dill nage
- Chicken and Roquefort mousse with a pear chutney
- Compressed tomatoes, Bloody Mary consommé and pumpkin seed crispbread (ve)
- Sweetcorn panna cotta with pickled vegetables (v)

Main Courses

- Drapers beef Wellington with herb braised vegetables
- Roast guinea fowl, basil frittata and stuffed tomato
- Grilled beef fillet, rösti potatoes, creamed wild mushrooms and spinach
- Oregano veal fillet, orange braised cheek, pressed potatoes and glazed endive (**£3.00 supp. p/hd**)
- Roast salmon, dill crab cake and charred leeks
- Saffron poached halibut, crispy squid and paella risotto (**£3.00 supp. p/hd**)
- Mediterranean vegetable gateau with onion fritters and roast tomatoes (ve)
- Spinach and goats' cheese pithivier with black lentils (v)

Pudding

- Apple tarte tatin and vanilla ice cream
- White chocolate semifreddo and cherry jelly
- Seville orange croissant pudding and candied fruit ice cream
- Roast pineapple, lime donuts and coconut ice cream
- Deconstructed black forest gâteau
- Lemon chiboust and orange curd 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