



Drapers' Hall Lunch Menus

Starters

Potted crab, apple jelly and a smoked haddock fritter
Smoked salmon ravioli, petit pois à la Française
Chilled foie gras and smoked duck, rhubarb relish and toasted brioche
Salad of satay chicken, peanut and crispy shallot noodles
Beetroot carpaccio, truffled wild mushrooms and candied pecans (ve)
Avocado and coriander stuffed tomato with a five seed crisp (ve)

Main Courses

Pan fried brill, smoked onion mousse and tarragon carrots (**£3.00 supplement per head**)
Loin of free-range pork, pulled pork samosa and celeriac mash
Canon of lamb, pea royale, boulangère potatoes and grilled carrot
Roast Scottish sirloin, shin hotpot and buttered cabbage
Pancetta wrapped chicken, herb dumplings and creamed salsify
Bombay aloo samosa and fresh mango salsa (ve)
Vegetable Wellington, slow roast vine tomatoes and basil (ve)

Pudding

Fruit crumble and custard
Treacle tart and vanilla ice cream
Salted caramel tart, berry compote and vanilla ice cream
Wild berry and clotted cream ice cream trifle
Hazelnut and chocolate sponge with crème anglaise
White chocolate bavarois and shortcake
Selection of British cheese with quince preserve (**£3.00 supplement per head**)

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