

THREE-COURSE MENUS

AUTUMN / WINTER

*Please select the same starter, main course, and dessert for all guests.
Menus will be adapted for applicable allergens and special requirements.*

Important notice:

Where a proportion of guests request an alternative menu due to allergen, medical or religious reasons, 1 dish will be offered to cater for all requirements. Please share [Grocers' Hall's Allergen Information](#) on our website for any guests who have identified a food allergy.

Starters

Twice-Baked Smoked Haddock and Spinach Soufflé
dill cream, watercress salad
(vegetarian option available)

Pan-Seared Bass
spiced cauliflower, tempura and pickled, truffle cream

Whipped Ricotta, Red onion and Herb Tart
toasted pinenuts, pickled heritage beetroot,
mustard dressing (v)

Maldon Smoked Salmon
horseradish blinis, celeriac and apple remoulade

Heirloom Roasted Beetroot
granny smith apple, toasted walnuts,
goats' cheese crumble (v)

Pressed Confit Guinea Fowl and Duck Liver Terrine
prunes, toasted pistachios, kohlrabi salad

Cream of White Onion Soup
Welsh rarebit crouton, oven dried tomato (v)

Ham Hock and Pistachio Roulade
pork crackling, cider vinegar dressing

Gin-Cured Maldon Salmon
chive crème fraîche pannacotta, fennel salad,
pickled cucumber

Grocers' Smoked Free-Range Chicken
pickled pear relish, Waldorf salad

Mains

Glorious game*
Slow-Cooked Supreme with Game Pithivier
haggis croquette, winter greens, squash velouté,
blackberry and port reduction
(supplement may apply)

Slow-Roasted Chicken
confit leg, fondant potato, caramelised shallots,
seasonal vegetables, thyme jus

Steak and Mushroom Pudding
creamed potatoes, winter greens, roasted roots, red wine jus

Fillet of Beef Wellington with Anna Potatoes
confit heritage carrot, spinach purée, bone marrow jus
(supplement)

Baked Catch of the Day
brown shrimps, parsnip purée, charred leeks,
croquette potato, split chive cream reduction

Fillet of Salmon Wellington
saffron Duchess potatoes, vegetable fricassee,
lemon and chervil velouté

Confit Rump of Lamb
pressed breast, swede purée, glazed carrot,
potato terrine, rosemary jus

Seared Salmon Supreme
smoked salmon kedgeree, seasonal garnish,
coriander and lemon grass cream reduction

Chef's Vegetarian Choice of the Day (v)

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Dessert

Orange Crème Brûlée
shortbread biscuit

Cherry Bakewell Cake
Grittoine cherries, chantilly cream

Seasonal Fruits Ginger Crumble
crème anglaise

Lemon Posset
sablé biscuit, seasonal fruits compote

Steamed Date Sponge Pudding
honey butterscotch sauce, vanilla ice cream

Caramelised Apple Terrine
cinnamon tuile, hazelnut crunch, toffee apple

Chocolate Caramel Tart
poached pear, pear sorbet

**Glorious game depends on season, with grouse, pheasant and partridge as examples.
Chef to confirm the Game and Catch of the Day 5 working days before the event.*

Three-Course Menus are inclusive of bread, a selection of teas, filtered coffee and petits fours.

All main courses served with seasonal vegetables.

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Minimum numbers: Lunch: 25 / Dinner 50

SAVOURY SELECTION

The Grocers' Company Cheese Soufflé (v)

Welsh Rarebit, Oven Dried Tomato (v)

Croque Monsieur, Mustard Cream

Devils on Horseback Prunes, Mango Chutney, Smoked Bacon

Twice-baked Cheese Soufflé, Pancetta, Tomato Fondue

Angels on Horseback King Scallop, Mango Chutney, Bacon
(supplement)

THE GROCERS' COMPANY CHEESE SOUFFLÉ

First prepared for a visit by Queen Elizabeth
the Queen Mother who afterwards
requested the recipe as our honoured
guest had enjoyed the savoury so much.

Minimum numbers: Lunch: 25 / Dinner: 50