

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 Cornish Blue Cheese Soufflé
pear, toasted walnut salad (V)

Pan Seared Orkney Scallop
*cauliflower purée, pickled cauliflower,
truffle emulsion (supplement)*

Fillet of Beef Carpaccio
pickled shallots, cherry tomato, parmesan cream

Grocers' Warm Fishcake
pea purée, pickled fennel, tartare dressing

Roasted Heritage Beetroot
crispy tofu, pak choi salad, tahini dressing (Ve)

Norfolk Black Chicken Terrine
duck liver, prunes, toasted pistachios, celeriac remoulade

Winter Squash Velouté
Keens cheese beignet and chive oil

Chickpea Croquette
spiced aubergine purée, cous cous salad, tagine dressing

Poached Salmon Rillettes on Herb Crouton
smoked salmon and apple salad, dill cream velouté

Grocers' Smoked Creedy Carver Duck
celeriac purée, wild mushroom salad, artichoke crisp

Mains

Glorious Game*
Slow-cooked Supreme with Game Pithivier
*haggis croquette, winter greens, squash velouté,
blackberry and port reduction*

Maple and Spiced Glazed Confit Duck
white bean cassoulet, braised vegetables, duck jus

Slow-roast Short Rib of Beef
horseradish dumpling, winter greens, roots, red wine jus

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

Roasted Stone Bass
*sweet potato purée, soy glazed pak choi,
coriander and coconut cream*

Herb Crusted Fillet of Salmon
saffron mash, charred chicory, mussels, tomato ragu

Lamb Rump Roast
*shepherd's pie, seasonal vegetables,
port and rosemary jus*

Fillet of Haddock and Smoked Haddock Risotto
sweetcorn purée, wilted greens, curry spice velouté

Quinoa with Spiced Cauliflower
carrot and coriander purée (Ve)

Heritage Beetroot Wellington
vegetable jus (Ve)

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Dessert

Seasonal Fruits Crème Brûlée
shortbread biscuit

Sticky Toffee Pudding
caramel sauce, ice cream

Pear and Winter Fruits Crumble
crème anglaise

Coconut Panna Cotta
poached kumquat, coconut biscuit (Ve)

Chocolate Orange Bread and Butter Pudding
choice of custard or ice cream

Caramelised Apple Terrine
cinnamon tuile, hazelnut crunch, toffee apple, ice cream

Chocolate Mousse
seasonal fruits compote, whipped mascarpone

All main courses served with seasonal vegetables.

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

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

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 and 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