

THREE-COURSE MENUS

SPRING/SUMMER

*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 Keens Cheese Soufflé
pickled Granny Smith apple and rocket salad

Beetroot-Cured Gravlax
*baked heritage beetroot, horseradish cream,
pea shoot salad*

Burrata
*broad bean purée, broad bean salsa, watercress pesto,
mint and lemon dressing (V)*

Maldon Smoked Salmon
potato salad, pickled cucumber, dill cream velouté

Heritage Tomato Salad
*gazpacho reduction, black olive and pinenut crumb,
basil dressing (Ve)*

Pressed Chicken and Leek Terrine
light spiced vegetables, citrus purée, compressed rhubarb

Cream Spring Peas Velouté
ricotta and spinach ravioli, crouton, mint oil (V)

Parma Ham
*grilled goat's cheese, seasonal fruit salsa,
toasted hazelnut brittle*

Charred British Asparagus*
quails egg, chervil butter reduction, micro cress salad (V)

Grilled British Asparagus*
asparagus velouté, chalk stream trout rillette

Mains

Slow-Cooked Fillet of Guinea Fowl
confit leg pithivier, tarragon croquette, chasseur jus

Pressed Pork Belly
*fillet medallion, saffron apples, wilted spinach,
fondant potato, calvados jus*

Roast Sirloin
*confit short-rib, celeriac fondant, Delmonico potato,
onion purée, jus reduction*

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

Grilled Catch of the Day**
crispy goujon, baby ratatouille, anna potato, split basil sauce

Shetland Salmon Wellington
crushed Jersey potato, seasonal vegetables, dill butter sauce

Rump of Lamb
*lamb shoulder boulangère, pea purée, market vegetables,
rosemary jus*

Fillet of Hake
*smoked haddock risotto, fried baby artichokes,
spiced mussel velouté*

Quinoa with Spiced Cauliflower
carrot and coriander purée (Ve)

Heritage Beetroot Wellington
Tofu, spinach pithivier, pinenut crumble, vegetable jus (Ve)

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Dessert

Raspberry Mascarpone Crème Brûlée
shortbread biscuit

Baked Lemon Tart
elderflower sorbet, vanilla infused strawberries

Apple Mousse
ricotta cream, caramelised puff pastry

Seasonal Fruits Panna Cotta
dried raspberries, almond tuile (Ve)

Pistachio Green Tea Sponge
pistachio ice cream, jasmine mousse

Summer Berry Terrine
lime crème fraîche, brandy snap biscuit

Chocolate Mousse
orange sorbet, honeycomb crunch

All main courses served with seasonal vegetables.

**Asparagus is generally in season at the end of April to beginning of June. Chef to confirm availability 5 working days before the event.*

*** Catch of the Day to be confirmed 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

