

Autumn/Winter



EST-1847
SEARCYS
LONDON



Stationers' Hall Dinner Menu

Starters:

Roasted and shaved butternut squash pomegranate molasses pumpkin seed granola (V)

Sea bass ceviche with plantain crisp, lime coriander and chili

Sweet and sour beetroot tart Tatin with goat's cheese mousse radish and beetroot leather (V)

Asian salad of crispy and confit duck with lemon grass and lime broth, lotus root

Smoked chicken and quail terrine with tarragon and candied lemon zest, beetroot aioli

Honey roast ham and mustard croquet monsieur with cheddar panna cotta, ketchup dressing

Whipped salmon with keta caviar, salmon skin crisps and bulls blood lettuce

Chargrilled tender stem broccoli gremolata, pine nut "ricotta" (VE)

Carpaccio of beef fillet with hazel nut crumb and elderberry dressing

Mains:

Black bean tempeh fritter with baby vegetable ratatouille and spinach harissa (V)

Courgette and leek cannelloni with heritage tomato sauce, basil, and yeast flakes (VE)

Slow cooked bavette steak and kidney pie with lyonnaise potato, buttered rainbow chard

Steamed sole paupiette, crab tortellini, fennel, grape, and caviar cream sauce (GF)

Wild boar sausage with mustard mash, crispy shallots, and thyme jus

Tarragon infused Maize fed chicken breast with char grilled potato, red onion puree and chicken pie sauce

Champagne poached haddock fillet, salmon fish cake, togarashi tomato butter sauce

Rump of lamb with nutmeg spinach, red onion tart, creamed potato, lamb's kidney jus

Baked sweet potato with cavolo Nero, baby turnip, sorrel pesto, and pumpkin seed granola (VE)

Sirloin steak, parsnip bubble and squeak, black cabbage, truffle split jus

Sweetcorn fritters with creamed corn, seaweed, and popcorn cress (V)

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a team member. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.

(v) Vegetarian - (ve) Vegan (GF) Gluten Free



Desserts:

Gluten free Vegan chocolate brownie with peanut butter, agave sorbet (VE/GF)

Red wine poached pear with cinnamon and star anise winter berry gratin

White chocolate and raspberry panna cotta with chocolate soil and freeze-dried raspberry

English Apple pie with clotted cream and sauce anglaise

Redefined black forest gateau micro sponge, black cherry puree, chocolate shards and kirsch cherries

Plum and blackberry crumble with green tea ice cream

Sticky toffee pudding with macadamia nut praline toffee sauce

Iced mandarin parfait with poppy seed and vanilla

Coffee crème brulee with hazel nut doughnuts

Dark chocolate tart with baily's ice cream

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