







# Stationers Hall Bowl Food Menu:

## Vegetarian:

Wood fired pepper and courgette salad, endive, edible flowers, chervil dressing (cold)

Pickled heritage carrot salad, onion seed, roasted red onion and pink lady apple crisp (cold)

Panzanella salad, tom berries, heritage tomato, basil, croutons, water cress leaf (cold)

Risotto of sweetcorn with shaved parmesan chives and sweetcorn foam (hot)

Red onion tart tatin, carrot bubble and squeak yeast flakes (hot)

Pea and summer truffle gnocchi, shaved pecorino, black truffle oil (hot)

## Fish:

Seared tuna loin, avocado and ginger noodle poke bowl (cold)

Bloody Mary prawn salad with marinated cucumber, vodka, and tomato jelly (cold)

Pan fried red mullet niçoise, soft quail's egg, and tarragon mayonnaise (cold)

Crab fritters, massaman curry sauce, coriander, and red chilli rice (hot)

Seared tuna loin, avocado and ginger noodle poke bowl (hot)

Seared salmon fillet, Swiss potato, cumin and shallot, pea shoots (hot)

## Meat

Ham hock scotch egg with spring onion, new potato salad, coarse-grain mustard dressing (cold)

Smoked chicken salad with Iranian cous cous, black olive dressing and sun blush cherry tomato (cold)

Pulled BBQ pork boa buns, dipping sauce and celeriac slaw (cold)

Herb crusted pork loin, smoked cheddar mash, red wine sauce with apple and crackling (hot)

Chicken pad thai noodles with roasted peanuts, mango tout and bean sprout, green mango salsa (hot)

Slow cooked lamb shoulder, red pepper ragout, cucumber, and mint yogurt (hot)



## Dessert:

Strawberry and lemon curd Eton mess with baby mint cress

Rhubarb crumble with clotted cream ice cream

Kafai lime leaf panna cotta, candy sweet chili and coriander syrup

Coconut and pineapple parfait, pineapple jell, shaved coconut crisps

Traditional sherry trifle served in a jar 100's and 1000's

Roasted peach cheesecake with vanilla bean

Pineapple upside down cake with tonka bean syrup, vanilla ice cream

Apple pie with clotted cream

Mango and papaya salad with mint sugar and wonton crisps

Orange polenta cake with black sesame ice cream

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.

## CONTACT

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