



DRAPERS'
HALL

Drapers' Hall
Throgmorton Avenue
London EC2N 2DQ

www.thedrapers.co.uk
020 7448 1324

(v) Suitable for vegetarians
(ve) Suitable for vegans

All dishes may contain
traces of nuts

Should you have any special
dietary requirements or
questions regarding the content
or preparation of our dishes,
please ask a member of our
Events Team.

All prices are subject to VAT
at the current rate.

DINNER

Starters

Parma ham with glazed goats' cheese and fig relish
Black pepper beef with horseradish panna cotta and pickled carrots
Venison and guinea fowl terrine with mandarin preserve and toasted sourdough
Lime cured salmon with wasabi mousse and beetroot jelly
Thai crab cake on a coriander mousse with coconut broth
Smoked salmon tartare with seared tuna, and a mooli salad
Double baked gruyère soufflé with cognac sultanas (v)
Panzanella with charred halloumi (v)
Truffle charred leek, barigoule artichoke, and truffle salad with beetroot crisps (ve)

Main Courses

Drapers' beef Wellington with confit potatoes and roasted vegetables (£6.00 supp. p/hd)
Peppered loin of venison with a redcurrant pie and creamed savoy cabbage (£6.00 supp. p/hd)
Roast double lamb cutlet with an Irish stew loin, and roasted salsify
Beef fillet with nutmeg short rib, truffle mash and baby carrots
Roast guinea fowl with wild mushroom cottage pie and caramelised pumpkin hash
Saffron crusted halibut with a fish stew and basil potatoes (£6.00 supp. p/hd)
Grilled sea bass with a dill crab fritter and shaved fennel
Endive and chestnut tart tatin with roasted beets and salsify (ve)
Cèpe and spinach strudel with grilled leeks and roasted carrots (ve)
Garlic roasted butternut squash with tomato gnocchi and a confit of tomatoes (ve)

Puddings

Lemon meringue slice with blueberries and lemon curd
Sticky toffee pudding with vanilla ice cream (v)
White chocolate cheesecake with strawberries and a chocolate lattice (v)
Pecan pie with a pear coulis and honey crèmeux
Caramelised hazelnut choux with salted caramel sauce (v)
Black forest chocolate mousse with cherry gel and tuille
Passion fruit mousse chocolate cup with red berry gel (v)
Apple cake with apple and cinnamon compote (ve)
Selection of British cheese with quince preserve (£6.00 supp. p/hd)

Coffee and petits fours