



DRAPERS'
HALL

Drapers' Hall
Throgmorton Avenue
London EC2N 2DQ

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LUNCH

Starters

- Crispy confit of duck with sweet chili and shiitake noodle salad
- A marble of corn-fed chicken and York ham, with crispy skin and clove apple chutney
- Salad of peppered venison with glazed apple and toasted chestnuts
- Tandoori salmon terrine with mango relish and Bombay fritters
- Nutmeg potted shrimps with smoked salmon and horseradish, and dill cucumbers
- Feta and olive stuffed tomato with basil and crème fraîche cheesecake (v)
- Sweetcorn panna cotta with a tomato wafer and tarragon dressing (v)
- Wild mushroom samosa with walnut oil celeriac and toasted pine nuts (ve)
- Parsnip and saffron croquette with parsley pesto and caramelised walnuts (ve)

Main Courses

- Rosemary rump of lamb with smoked belly, potato rösti and glazed endive
- Cajun blackened pork with sweet potato crush, pepper stuffed courgette and wilted greens
- Barbeque fire roasted chicken with corn pancakes and smoked aubergines
- Pancetta wrapped cod with chorizo tortilla and stuffed peppers
- Seared trout fillet with soft gruyère polenta and panko mussels
- Fillet of smoked salmon with a kedgerree fishcake and garlic spinach
- Savoury basil and Ragstone bread and butter pudding with a minestrone of vegetables (v)
- Warm pea custard with wild mushrooms, and tempura courgette (v)
- Cumin, carrot and spinach turnover with salt baked celeriac (ve)

Puddings

- Apple and blackberry crumble tart with vanilla ice cream (v)
- Elderflower and vanilla panna cotta with strawberries and toasted almonds
- Banana mousse chocolate cup with butterscotch sauce and banana chips (v)
- Pistachio olive oil cake with lychee and rose cream, and pistachio brittle (v)
- Wine poached pears with rich chocolate sauce and cardamom cremeux
- Lemon posset tart with mascarpone and raspberries (v)
- Blood orange dome with blackcurrant coulis and pistachio toast
- Citrus cheesecake with a cherry gel (ve)
- Selection of British cheese with quince preserve (£6.00 supp. p/hd)

Coffee and petits fours

(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.