



DRAPERS'
HALL

Drapers' Hall
Throgmorton Avenue
London EC2N 2DQ

www.thedrapers.co.uk
020 7448 1324

DINNER

Starters

Dorset crab raviolo on shaved fennel with a mussel and saffron broth
Pressed guinea fowl with candied orange confit and sourdough Melba toast
Salmon gravadlax with saffron halibut, samphire, and horseradish
Poached corn-fed chicken in a truffle broth with sautéed cèpes
Warm scallop mousse with caper and parsley butter
Seared tuna on semi-dried tomato and shaved fennel
Ragstone cheesecake with glazed goats' cheese and balsamic beets (v)
Open wild mushroom tart with rocket pesto and semi-dried tomatoes (ve)
Pecorino custard with charred artichokes and a truffle fritter (v)
Chickpea and mint fritter on coriander salted cucumber (ve)

Main Courses

Drapers' beef Wellington with confit potatoes and roasted vegetables (£6.00 supp. p/hd)
Cumin spiced guinea fowl with an apricot pastilla and garlic spinach
Peppered venison with parsnip mousse and a Jerusalem artichoke turnover (£6.00 supp. p/hd)
Pancetta wrapped loin of pork with stuffed aubergine and flageolet beans
Charred fillet of beef with a slow braised stroganoff and wild mushroom croquette
Roasted and slow braised loin of lamb with a carrot royale and crushed tarragon potatoes
Poached lemon sole with Champagne cream, courgette gateau and shredded mangetout
Pithivier of wild mushrooms with Jerusalem artichoke and roasted carrots (ve)
Parmesan gnocchi on wilted greens and chunky slow roasted vegetables (v)
Vegetable tagine with garlic roasted beef tomato on chilli cous cous (ve)

Puddings

White chocolate and ginger cheesecake with rhubarb gel (v)
Coffee bavares with hazelnut and chocolate biscotti
Milk chocolate tart with orange sauce and caramelised segments (v)
Lime and strawberry mousse with a sablé biscuit
Traditional Bakewell tart with apricot crèmeux
Lemon and raspberry choux bun with raspberry coulis (v)
Sticky toffee pudding with pecan caramel sauce and vanilla ice cream (v)
Vegan chocolate brownies with vegan vanilla ice cream (ve)
Selection of British cheese with quince preserve (£6.00 supp. p/hd)

(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.

Coffee and petits fours