



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.

LUNCH

Starters

- Air-dried cured ham with basil panna cotta and olive salsa
- Terrine of hickory smoked salmon with a dill salmon rose and caviar quails' egg
- Rolled confit of duck with glazed granny smith and a Waldorf salad
- Coriander potted shrimps with pickled radish and a saffron cracker (£3.50 supp. p/hd)
- Crispy pork belly with pear gel and walnut salad
- Chargrilled monkfish with orange and fennel (£3.50 supp. p/hd)
- Warm salmon gravadlax, new potato and watercress
- Spinach and gruyère parcel with truffle vegetables (v)
- Basil bocconcini with smoked tomato jam and candied beets (v)
- Layered avocado and sweet peppers, with a chilli onion fritter (ve)

Main Courses

- Devon white chicken with a mushroom stuffed leg, Savoy cabbage and a beetroot fondant
- Grilled rib-eye with oregano shin, risotto croquette and torched broccoli (£4.00 supp. p/hd)
- Seared sea bream on caper linguine with olive and anchovy relish
- Fillet of pork with orange glazed cheek, parsnip croquette and spiced cabbage
- Charred tuna loin caponata with slow roast tomatoes
- Garam spiced lamb cutlet with dhal shoulder and Bombay potatoes
- Grilled sea bass with a basil minestrone and a polenta courgette
- Vegan lentil moussaka gateau with cashew dressing (ve)
- Roasted carrot and celeriac stuffed butternut squash with sweet onion ravioli (ve)
- Wild mushroom frittata with rolled smoked aubergine (v)

Puddings

- Layered berry pudding with raspberry gel and mint cream (v)
- Passion fruit delice with compressed pineapple and toasted coconut
- Duo of chocolate mousse with caramel anglaise
- Egg custard tart with nutmeg cream and date purée (v)
- Berry and mango cheesecake with berry sauce
- Pear and yuzu mousse with cassis gel and praline hazelnuts
- Vegan blackcurrant cheesecake with redcurrant gel and sugared almonds (ve)
- Selection of British cheese with quince preserve (£6.00 supp. p/hd)

Coffee and petits fours