

SEASONAL & SPECIAL SELECTION

As Chef of the Grocers' Hall my team and I have selected and balanced these premium menus to reflect just some of the vast array of wonderful British produce that is available to us as the seasons unfold. By their very nature they are subject to individual availability and require specific costings. We liaise with our selected suppliers daily who then quote us on the latest market prices. If you would like more information, then please contact our Sales and Events Manager who will be only too pleased to assist you.

Spring/Summer

Chilled First Courses

Char grilled English asparagus, leek, parmesan and herb dressing
Spicy chilled Spanish tomato soup with cucumber and king prawn
Cocktail of scallops, prawns, cod, lettuce, lemon mayonnaise
Seared spiced tuna, bean salad, rich yolk egg, rocket pesto

Main Courses:

Loin and rack of lamb roasted with mustard and soft herb crust.
Roasted Sirloin of beef, bubble and squeak,
horseradish Yorkshire pudding
Wild salmon trout, crushed new potatoes, spring
vegetables, lemon butter sauce
Fillet of Scottish hake pan fried with mussels,
samphire, chilli, tomato and shallots

Dessert Courses:

Summer pudding, Madagascan vanilla pod ice cream, fruit sauce
Iced nougat parfait, raspberries, fresh mint and almond biscuit
Pannacotta with spiced roasted pineapple,
passionfruit sorbet, brandy snap
Classic custard tart, strawberries, raspberries,
blueberries and double cream

Autumn/Winter

Warm First courses:

Lobster bisque, saffron, chilli, parsley and grilled king prawn
Sole mousse with scallops, prawns, clams and chive butter sauce
Grilled Goatee red mullet, rosemary and vegetable casserole,
Pan fried sea bass, shallots, tomatoes, mushrooms, parsley

Main Courses:

Loin of venison roasted with peppercorns,
juniper, wild mushroom fricassee
Fillet beef with a kidney and mushroom pudding,
grain mustard mash, Madeira sauce
Braised fillet of lamb with roast chump, carrot
puree, savoy cabbage, savoury potato
Roast breast of grouse, livers, bacon, shallots,
thyme leaves, game chips.
Roast breast of partridge, confit leg, apple, braised red cabbage, kale

Dessert Courses:

Orange chocolate truffle cake with melting
strawberry centre, shortbread.
Greek yoghurt pannacotta, Yorkshire rhubarb, sweet ginger, oranges
Sticky toffee pudding, pecan nut pie, vanilla ice cream, nut biscotti
Bramley apple, cranberry, crumble tart,
vanilla custard and caramel sauce

