

# FINE DINING

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## Option One

Marinated goat's cheese tartlet, leek, pomegranate molasses, watercress (V)

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Roasted breast, confit leg of corn-fed chicken, savoy cabbage, dauphinoise potatoes

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Citrus cream posset, raspberries, fruit sauce, toasted almonds

£56.00

## Option Two

Chilled Gazpacho, pickled tomato, cucumber, grilled Halloumi, parmesan crisp (V)

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Stone bass, roasted with saffron, sweet potato gratin, spinach, mushrooms

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Iced creamed vanilla rice, with spiced marinated pineapple, mango, kiwi, strawberry

£56.00

## Option Three

Salmon and smoked salmon terrine, tomato, tarragon jelly, herb mayonnaise

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Roast Rose County Sirloin Beef, colcannon potato, carrot puree and horseradish

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Bramley apple, blackberry crumb tart, vanilla ice cream

£57.00

## Option Four

Confit Devon duck, pressed with shallots, celeriac, prunes and spiced apple chutney

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Faroe Islands Var Salmon, smoked haddock tartlet, tomato salsa, tender stem broccoli

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Vanilla pod brulee with fruit shot and almond biscotti

£57.00

## Option Five

Beetroot marinated Scottish salmon, crisp cucumber salad, crème fraîche

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Devon duckling, roast breast and confit leg, juniper, kumquats, anna potatoes

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Vanilla pannacotta, poached strawberries, raspberries, blueberries, biscotti

£58.00

## Option Six

Smoked haddock, leek, parsley and Puy lentil broth

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Lamb chump, Lancashire hot-pot, cauliflower cheese, cumin carrot and mint pesto

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Rich custard tart, grated nutmeg, oranges, Grand Marnier cream

£58.00

## Option Seven

Warm sole mousse with shellfish ragout and chive butter sauce

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Slow roast beef fillet, braised oxtail, root vegetables, horseradish

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Chocolate cup with salt caramel, macaroon, vanilla, pecan nut tartlet

£65.00

Dinner is served with bread rolls, tea, coffee and petits fours.



# SAVOURY SELECTION

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£6.00

Savouries are part of the traditional finish to a meal in the City of London and never more so than here at Grocers' Hall.

Savouries are available for an additional £6.00 per person per savoury. Please select your savoury from the options below.

The Grocers classic soufflé tartlet

Twice baked mushroom and blue cheese tartlet (V)

Langan's spinach soufflé with anchovy butter sauce

Smoked haddock rarebit with pickled walnut

Buck rarebit with tomato and soft poached egg (V)

Grilled duck livers, pancetta and watercress

## The Grocers' Soufflé Tartlet

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First prepared for a visit by Queen Elizabeth the Queen Mother who afterwards requested the recipe as our honoured guest enjoyed the savoury so much.

