



GROCCERS' HALL

Menus and Wine List 2019 / 2020

OUR MENUS & WINES

September 2019 – July 2020

Grocers' Hall is a unique venue which brings together classic style and an illustrious heritage with modern facilities, including the latest audio-visual technology.

The Grocers' philosophy combines a commitment to excellence and meticulous attention to detail, so guests experience not only one of the finest events venues in the heart of the City of London, but also the highest standards of food and service. The menus contained in this season's brochure are suggestions of what we can provide from our kitchen with bespoke menus available upon request. Our produce is selected from the finest suppliers with full traceability.

In-House Team

Our in-house kitchen team offer a wealth of experience. Head Chef Graham Pratt has been in the catering industry for 30 years. He joined Grocers' Hall in 2008 as Sous Chef and in 2019 took over the running of the kitchen as Head Chef.

Graham is supported by Sous Chef, Arturas Pauza and Chef de Partie Ben Martin. We are also proud to nurture new talent through the Apprenticeship Chef Programme.

Our Front of House is led by Chris Warden who comes with a wealth of hospitality experience and is supported by a dedicated team of Butlers and hospitality professionals.

Allergy Information

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting Grocers' Hall; however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free. Please advise us in advance if you know of any guests who have a special dietary requirement.



MORNING SELECTIONS

Speciality Teas, Filtered Coffee & Biscuits £4.50

Breakfast One: Continental £12.00

Greek yoghurt with granola & berry coulis

Smoked salmon quiche

Gruyère & ham on chia pumpkin seed bread

Fresh fruit cocktail

Breakfast Two: Hot breakfast baps £10.00

Grilled smoked back bacon, or

Free range plain omelette

Breakfast Three: Freshly baked Danish £8.50

A selection of pastries to include maple pecan plait, cinnamon whirl, croissant & pain au chocolat



All the above menu options are inclusive of filtered coffee and speciality teas.

All menus are based on buffet style service, however seated options are available.

Minimum numbers: 15

FINGER BUFFET LUNCH

£37.50

Cold

Chicken breast, avocado and hummus tortilla wrap

Honey roast ham, cream cheese and tomato on beetroot spelt

Prawn, cucumber on farmhouse crunch

Mature Cheddar, Red Leicester and red onion relish on wholemeal bloomer (V)

Egg mayonnaise, watercress and cracked black pepper on pumpkin seed chia (V)

Dessert

Grocers' homemade chocolate brownie slice

Filtered coffee & speciality teas

Minimum numbers: 30

Hot

Grilled Cumberland sausage

Lamb kofta kebab with yoghurt & mint sauce

Mini Grocers' fishcakes with saffron aioli

Deep fried onion bhaji with curry dip (V)

WORKING SANDWICH LUNCH

£25.00

Chicken breast, avocado and hummus tortilla wrap

Honey roast ham, cream cheese and tomato on beetroot spelt

Prawn and cucumber on farmhouse crunch

Mature Cheddar, Red Leicester and red onion relish on wholemeal bloomer (V)

Egg mayonnaise and watercress and cracked black pepper on pumpkin seed chia (V)

Kettle ready salted crisps

Filtered coffee & speciality teas

Minimum numbers: 10





AFTERNOON TEA BUFFET

£35.00

Sandwich Platter

Cucumber, cream cheese and watercress on Viennese bloomer (V)

Chicken, bacon and tomato on Norfolk crunch

Smoked salmon and avocado on artisan sourdough

Egg, tomato and chive on beetroot spelt (V)

Prawn, lettuce, lemon mayonnaise on pumpkin seed chia

Minimum numbers: 30

Selection of Homemade Cakes

Lemon drizzle sponge cake

Mango and passion fruit delice

Chocolate gateau with caramelised oranges

Glazed fruit tartlet

Scones

Scones, strawberry jam and clotted cream

STANDING FORK BUFFETS

£44.50

Please choose 3 main dishes:

1 x Meat & Poultry, 1 x Fish and 1 x Vegetarian

Meat & Poultry

Slow cooked lamb tagine with preserved lemons & toasted almonds

Braised feather blade of beef, herb dumplings, sautéed button onions & mushrooms

Chicken curry, poppadoms & coriander yogurt dressing

Cottage pie with red onion jus

Sautéed chicken with lardons of bacon, silver skin onions & tarragon sauce

Fish

Grocers' classic fishcakes & saffron aioli

Teriyaki glazed salmon fillet with chilli lime glaze

Thai fish curry with Asian greens & noodles

Roasted hake cassoulet with spicy tomato sauce

Vegetarian

Roasted butternut squash, pecan nuts and goats' cheese

Fried risotto balls in a wild mushroom sauce

Chickpea burgers with coriander, chilli & yoghurt

Vegetarian pasta bake with rocket pesto dressing

All dishes are inclusive of a suitable accompaniment of seasonal market vegetables or salad, potatoes or rice.

Dessert

Please select a maximum of 2 options:

Apple and blackberry crumble with custard

Chocolate pudding with vanilla sweet cream

Lemon mousse with ginger biscuit

Sweet and salty cheesecake with dark cherries

Raspberry crème brûlée

Fresh Fruit Salad +£2.00

Cheese board, biscuits and fruits +£3.50

Filtered coffee & speciality teas included.



Minimum numbers: 40

THREE-COURSE MENUS

Lunch: £49.00

Dinner: £59.00

Please select the same starter, main course and dessert for all guests.

Starters

Grocers' lightly smoked fillet of chicken, caramelized fig, baby artichoke with a honey and herb dressing

Pan seared fillet of mackerel, horseradish cream, compressed cucumber and mixed leaves

Pressed ham hock & Puy lentils, pickled & spiced baby vegetables with apple compote

Rosary goat's cheese with toasted nut crumble, roasted heritage beetroot, micro leaves and chive oil

Salad of smoked aubergine, giant couscous toasted pine nuts, pomegranate molasses & chargrilled baby gem lettuce (V)

Smoked & fresh West Country salmon terrine, red onion tomato reduction, tarragon and saffron dressing + £2.50

Chargrilled tuna loin with Niçoise garnish, quail eggs, beans, baby cherry tomatoes, croutons, new potatoes and aged balsamic reductions + £3.00

Mains

Slow cooked confit of chicken with wild mushroom arancini, butternut squash purée, wild rocket dressing

Pan seared fillet of Wye Valley salmon with crispy skin, pea & mint croquette, market vegetables and dill velouté

Roast fillet of West Country beef with seared shallots, potato, cauliflower cake & Madeira reduction + £4.00

Pot roasted guinea fowl fillet & ballotine leg, sweetcorn purée, fricassée of mushrooms and chorizo dressing

Fried fillet of Brixham hake with sautéed shellfish, pearl barley & vegetable broth

Medallion of Cornish lamb & lamb hotpot, rosemary roasted carrot, swede velouté, charred Hispi cabbage with a port and redcurrant reduction

Tahini roast celeriac with truffle pomme purée, apple tarragon dressing, preserved onions

Minimum numbers: 30

Served between the hours of 14:00 – 18:00hrs

Dessert

Apple & blackberry crumble, with vanilla ice cream or custard

Mixed berry terrine with crème fraîche and hazelnut brittle

Lemon posset, raspberry gel with an almond tuile

Dark chocolate mousse with caramelised orange & mixed nut crunch

Sweet & salty cheesecake, Griottine cherries & basil

Raspberry parfait with pistachio crumb, Italian meringue & lemon balm

Tea, coffee and petits fours will follow dessert.



Seasonal & Special Selection

We would be happy to design a bespoke menu for you – whether it is to accommodate special requests, seasonal ingredients such as game through the autumn and winter, English asparagus in the spring or British strawberries in the summer.



SAVOURY SELECTION

£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.

Please select your savoury from the options below:

The Grocers' Company cheese soufflé (V)

Welsh rarebit with oven dried tomato (V)

Croque monsieur with mustard cream

Devils on horseback prunes, mango chutney and smoked bacon

Twice baked cheese soufflé with pancetta & tomato fondue

Angels on horseback king scallop with mango chutney & bacon + £ 2.50

The Grocers' Soufflé Tartlet

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



EVENING RECEPTIONS

Canapes

£36.00

Cold selection

Pressed ham & Puy lentil roulade with chutney

Duck rilette on toasted brioche & orange gel

Smoked salmon tartare, lemon crème fraîche & compressed cucumber

Seabass ceviche, ruby grapefruit & pickled vegetable

Sushi roll, avocado, coriander, sesame & wasabi paste (V)

Roasted vegetable terrine with chestnut polenta (V)

Hot selection

Grilled Cumberland sausage, glazed with honey, mustard & sesame seeds

Lamb kofta kebab with yoghurt & mint sauce

Mini Grocers' fishcakes with saffron aioli

Panko crusted prawns with Thai dressing

Deep fried onion bhaji with curry dip (V)

Mini vegetable pizza slices (V)

Minimum numbers: 50

Bowl food

£41.50

Main Dishes

Please choose 4 from the following:

Chicken curry with rice, mini poppadums & mango chutney

Teriyaki glazed salmon with crunchy noodles

Bourguignon style beef, button onions, mushrooms, sautéed bacon & cream mash pots

Chicken chasseur with tomato & tarragon jus

Grocers' fishcakes with street slaw chilli, coriander & sweet chilli dressing

Slow cooked lamb tagine with giant couscous, toasted almonds, paprika & saffron sauce

Wild mushroom risotto, rocket, basil, basil & truffle oil

Spiced roasted butternut squash with toasted mixed seeds, baby spinach & goats cheese

Desserts

£2.50

Please choose up to 2 from the following:

Sweet and salty cheesecake with cherry compote

Apple and blackberry crumble & custard

Chocolate mousse with caramelized oranges

Lemon posset with almond crunch

Fresh fruit salad + £2.00



WINE LIST

Meet Gio

Our Head Butler, Gio Lucero manages a varied portfolio of wines from our cellar and has carefully prepared the wine list to complement our chef's menus. We are proud to support local suppliers Chapel Down from Kent, and Greenwich Meantime Lager.



Champagne

NV Berry Bros. & Rudd Champagne by Mailly, Grand Cru
An elegant palate which marries notes of lemongrass, gingerbread and honeysuckle
£49.00

Butler's Choice: NV Pol Roger White Foil Brut (6)
Delicate biscuit warmth with the crunch of autumnal orchard fruits
£69.00

NV Moët et Chandon Ice Imperial Champagne (6)
Combines fresh flavours with a sumptuous, sweet, fruity bouquet. Best enjoyed over ice
£79.00

Sparkling Wine

Berrys Crémant de Limoux, Antech
Fine and delicate, combining white flowers, toasty notes and honey. The taste is balanced, displaying both freshness and refinement
£38.00



White Wines

Famille Perrin Luberon Blanc, Chardonnay, France
Well balanced and fresh, with great vivacity, a hint of bitterness and salty aromas
£23.00

Butler's Choice: Oak Valley Fountain of Youth, Sauvignon Blanc, South Africa
Aromas of passion fruit, white peach and lychee with a slight herbaceous undertone
£25.00

Les Fumées Blanches, Sauvignon Blanc, Lurton, France
Fresh-cut sweet grass, lime peel, green mango and underripe banana make this a solidly vibrant wine
£25.00

Gavi di Gavi, Bric Sassi, Sarotto, Italy
Fresh and weighty, generously flavoured with honeydew and citrus-stony notes
£28.00

Chapel Down Bacchus, Kent, England
Aromatic and fresh in style. It has aromas of melon and peach with background floral notes. The palate is well balanced and has a light delicate finish
£28.00

Macon Villages Chardonnay, Domaine des Deux Roches, France
Ripe apricot, peach and tropical fruits give this a vibrant acidity and highlights stony minerality with a crisp finish. Delicious with fish, shellfish, poultry and pork
£33.00

Sancerre "Les Renarderies" Cherrier, Loire, France
A powerful and delicious Sancerre with mouth-watering acidity and a very long finish
£35.00

(6) Must be purchased in cases of 6

Rosé Wine

Chapel Down English Rose, Kent, England (6)

A delicate rosé which epitomises English summer with aromas of strawberries and cream. Redcurrants and floral notes on the palate lead to a crisp, refreshing finish

£24.00

Red Wines

Stone the Crows, Shiraz & Cabernet Sauvignon, Australia

A rich, full-bodied red with savoury notes and a fine structure

£23.00

Ventoux Rouge, La Famille Perrin, France

Offers a nice balance and great complexity in the mouth and a long finish with notes of red fruit and Morello cherries

£25.00

Malbec, La Flor de Pulenta, Argentina

Red fruits with slight floral tones, accompanied by delicate notes of vanilla and tobacco

£28.00

Château Lucas, Lussac St Emilion, France

Soft, plummy merlot with the cabernet franc producing a wine with purity, ripe tannins and a beautiful finish

£33.00

Butler's Choice: Fleurie, Domaine Chignard, France

A complex, highly perfumed bouquet evokes fresh red/blue fruits, incense and candied flowers, with a smoky mineral overtone

£35.00

Sweet Wine & Port

Muscat de Beaumes de Venise Durban (75cl)

Delicate flavours with notes of pear and apricot

£40.00

Quinta de la Rosa Finest Reserve Port

A beautiful deep ruby colour with plenty of forward fruit, full bodied with a long dry finish

£42.00

Spirits

Famous Grouse Whisky £45.00

Gordon's Gin £42.00

Smirnoff Red Label Vodka £40.00

Bacardi Rum £45.00

Armagnac Brandy £50.00

Softs Drinks

Mixers £1.80

Coca Cola £1.80

Lemonade £1.80

Tomato Juice £4.30

Orange Juice £4.30

Apple Juice £4.30

Cranberry Juice £4.30

Elderflower Cordial £11.50

Bottles of Still & Sparkling Water £4.00

Beers

Greenwich Meantime London Lager £4.60

(6) Must be purchased in cases of 6

Please let us know if you would like us to suggest wine pairings with dishes you have chosen, or would like alternative suggestions if you are looking for something in particular.

Please be aware, wines may contain Sulphites.

Wine list is subject to change.





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