

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 Creedy Carver duck,
puy lentils, pea puree, pancetta, and raspberry vinaigrette

Grocers' smoked and fresh salmon terrine,
red onion tomato reduction, tarragon, and saffron dressing

Torched fillet of mackerel,
celeriac remoulade, pickled cucumber, and salad herbs

Pressed confit chicken and potato roulade,
fresh piccalilli and toasted walnuts

Rosary goats cheese panna cotta
with toasted nut crumble, caramelised fig, hazelnut oil and sourdough
crisps (V)

Salad of smoked aubergine
quinoa toasted pine nuts, pomegranate molasses and chargrilled baby gem
lettuce (V)

Pressed heritage tomato
micro basil, buffalo mozzarella, parmesan crisp and pesto (V)

Chargrilled tuna loin
with Niçoise garnish, quail eggs, beans, baby cherry tomatoes, croutons,
new potatoes and aged balsamic reduction +£4.00

Cream of onion soup,
with crispy shallot rings, croutons, and bacon crumb

Mains

Slow-cooked confit of chicken with confit leg en croute,
charred artichokes, potato purée, green peppercorn, and shallot sauce

Caramelised pork belly,
black pudding crumb, braised potatoes, Bramley apple purée and cider jus

Pan seared fillet of Scottish salmon,
curried prawn arancini, butternut squash with a coriander and
lime cream reduction

Roast fillet of West Country beef
with caramelised shallots, sweet potato, cured bacon terrine and Madeira
reduction +£5.00

Pot roast guinea fowl fillet and ballotine leg,
Parma ham, salt-baked beetroot, salsify, fondant potato and tarragon jus

Pan seared seabass fillet,
roasted celeriac purée, petit onions and red wine jus

Fillet of white fish with herb crust,
chickpea croquette and chorizo shellfish ragout

Chump of Cornish lamb and shoulder fritter,
scorched leeks, Jerusalem artichoke purée, and rosemary jus

Mains (continued)

Roasted cauliflower, spiced aubergine purée
with Israeli cous cous, grilled baby artichokes with tomato caper
dressing (VE)

Spinach pearl barley risotto
with crumbed goats cheese, peas and tarragon, crispy shallots (V)

Wild mushroom ravioli,
lemon carrot ribbons, smoked onion purée, toasted nut crumb, and
pumpkin velouté (V)

Dessert

Apple and blackberry crumble
with vanilla ice cream or custard (depending on season)

Pear and frangipane tart
with toasted almonds and cream cheese ice cream

Mixed berry terrine
with crème fraîche and hazelnut brittle

Yoghurt panna cotta
with poached strawberries and sablé biscuit

Chocolate tart
with caramelised orange and mixed nut crunch

Vanilla cheesecake,
with lemon curd and apple sorbet

Honeycomb parfait
with orange gel, Italian meringue and nut crumble

Seasonal and 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.



All main courses served with seasonal vegetables

*Three Course Menus are inclusive of bread,
speciality teas, filtered coffee & Petits Fours.*

Minimum numbers: 50

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.

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 and tomato fondue

Angels on horseback king scallop with mango chutney and bacon + £3.50

The Grocers' Company Cheese Soufflé

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.

