

DINNER

AUTUMN MENU

Starter

Coconut and sweetcorn soup with corn fritter and whipped hazelnut butter

Stilton and filo pastry parcels with pear, grape and celery salad, pickled walnut ketchup

Grilled Red Mullet with romesco sauce and a chorizo and sour cream biscuit

Main

Butternut squash terrine with sage and onion butter, nutmeg creamed spinach and a mushroom bon bon

Pot roast Guinea fowl breast with confit leg samosa, poached salsify, cobnuts and spiced game sauce

Halibut fillet, roast cauliflower puree, thyme fondant, crispy oyster, pastis sauce, seaweed

Dessert

Apple terrine with calvados and ginger ice cream

Apricot and almond tart, apricot sauce and amaretto mascarpone

Pear tart fine with vanilla ice cream and pear crisp

Tea & coffee

£50.00 per person

Please choose one starter, one main & one dessert for the entire party.

Dietary requirements will be catered for with prior notice.

All prices are subject to VAT.

Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Please ask the venue team should you have concerns about the ingredients.

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