

# DINNER

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## SPRING MENU

### Starter

Spring Pea veloute, whipped Mint butter, mini baguette

Crispy goat's cheese, beetroot panna cotta, pine nut crumb, truffle dressing

Smoked salmon and baby leek terrine with Sour cream and herb dressing, salted cucumber

### Main

Organic quinoa stuffed courgette with herb polenta and parsley sauce

Braised lamb, spinach puree, pickled salsify, pommes anna, rosemary jus

Roast cod, watercress puree, salt cold croquette, black garlic puree, lemon dressing

### Dessert

Pistachio and olive oil cake with apricots

Buttermilk pudding, rhubarb, olive oil biscuit

Chocolate tart, white chocolate sorbet, pineapple

### 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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