

DINNER

SUMMER MENU

Starter

Baked seasonal vegetable terrine with wild garlic and parsley puree, pickled vegetables

Beetroot cured salmon, yuzu puree, pickled and roasted beetroot

Venison loin, pickled red cabbage, squash puree, wild mushroom, cocoa nib sauce, juniper oil

Main

Heritage tomato and roscoff onion tart tatin with artichokes, tomato, black olive and basil mash

Butter poached trout with samphire, braised and grilled leeks, Jersey royals and saffron veloute

Poached and roast chicken with asparagus, wild garlic, "chips", runner bean spaghetti and orange scented carrots

Dessert

Toasted almond posset with macerated cherries, lemon curd and a cherry gel

Buttermilk pudding with baked figs, buttermilk foam and buttermilk cake crumble

Strawberry cheesecake, violet meringues, Kendal mint cake and fresh strawberry salsa

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.

+44 (0) 20 7377 6793
venues@spitalfieldsvenue.org
www.spitalfieldsvenue.org