

DINNER

WINTER MENU

Starter

Artichoke soup, porcini butter, onion brioche

Mature cave aged Cheddar custard, whisky bacon jam, hogs pudding crumble

Pressed chicken with prunes and Armagnac, pickled winter vegetables, silky chicken liver parfait

Main

Pearl barley risotto with celeriac puree, salsify and butter roasts winter vegetable

Turbot fillet with parsley sponge, macadamia, cep, salsify, semi dried grapes and champagne emulsion

Slow cooked venison, celeriac puree, roast pear, carrots, crisp shallots and baby cabbage

Dessert

Pistachio and olive oil cake with coffee cream, fudge and candied orange

Poached pear, white chocolate ice cream & ginger sandwich, mandarin puree, mulled wine gel and chocolate soil

Homemade Fruit Pudding with brandy custard and frosted berries

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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