



THE HONOURABLE SOCIETY OF GRAY'S INN

# PLATED DINNER

## STARTERS

**Wye Valley Asparagus** Only available May-June (V)  
Bavaois, poached duck egg dressing

**Heirloom Tomatoes (V)**  
Goats curd, tomato jelly, basil shoots

**Hot Smoked Salmon**  
Jersey royal salad, broad bean pesto, wild flowers

**Smoked Mackerel**  
Pickled Persian cucumber, English mustard, basil

**Cornish Crab \*\***  
Tian of crab and avocado, bisque mayonnaise, sea herbs

**Pressed Ham Hock**  
Pickled onions, piccalilli, curry oil, sourdough

**Wood Pigeon**  
Hash brown, sweetcorn purée, popcorn shoots

## MAIN COURSES

**Pan Seared Salmon**  
Herbed cucumber, girolles, tomatoes, Burgundy sauce

**Roasted Fillet of Cod**  
Potato gnocchi, pea cream, griotte onions, baby gems

**Breast of Spring Chicken**  
Braised hispi cabbage, potato fondant, garlic and parsley mushrooms

**Old Spot Pork**  
Roasted fillet, confit belly, mustard mash, caramelised apples, spring greens

**Rack of New Season Lamb\*\*\***  
Shepherd's pie, warm mint jelly, samphire, peas

**Aged Fillet of Beef\*\*\***  
Triple cooked chips, roasted plums, asparagus, béarnaise sauce





## DESSERTS

### **Summer Pudding**

Pimm's jelly, honeycomb, clotted cream ice cream

### **Crème Brûlée**

Wild strawberry salad, Tonka bean shortbread

### **Raspberries**

Caramel parfait, gingerbread, rose jelly

### **Chocolate and Cherries**

Chocolate mousse, cherry jam, almond sponge

### **Poached Apricots (June/July)**

Madagascan vanilla yoghurt, pistachio granola

### **Yorkshire Rhubarb**

Yoghurt panna cotta, poached rhubarb, rhubarb sorbet

## Coffee and Chocolates

### **Three Course Meal £55.00**

**\*\*Supplement of £3.00 applies.**

**\*\*\*Supplement of £5.00 applies.**

**Please note all prices exclude VAT.**





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# VEGETARIAN

## STARTERS

### **Heritage tomatoes**

Basil tofu, aged balsamic pearls – *Gluten free, Vegan*

### **Golden Cross Goats Cheese**

Panna cotta, chicory salad, toasted pine nuts, chive oil – *Gluten free*

### **Truffle Tart**

Wild mushroom, truffle and onion tart, lemon and thyme Hollandaise

### **Twice Baked Soufflé**

Celeriac and walnut soufflé, apple purée, Waldorf salad

### **Yorkshire Blue Pithivier**

Macerated grapes, puffed wheat, rocket cress

### **Pumpkin Terrine**

Mandarin salad, toasted pumpkin seeds, pumpkin oil and sage dressing – *Gluten free, Vegan*

## MAIN COURSES

### **Butternut Squash**

Ravioli of butternut squash, pumpkin seeds, baby spinach, pine nuts and sage oil

### **Ricotta Gnocchi**

Marinated artichokes, wood sorrel, black olives

### **Roasted Stuffed Piedmont Pepper**

Ratatouille, halloumi, basil, polenta – *Gluten free*

### **Portobello Mushroom and Puy Lentil Wellington**

Wilted spinach, aubergine purée, roast garlic

### **Jerusalem Artichoke Soufflé**

Twice baked soufflé, creamy blue cheese, watercress

### **Wild Forest Mushrooms**

Pithivier, Brussel sprout tops, chestnuts, truffle and mushroom jus

### **Goats Cheese and Walnuts**

Grilled goats cheese walnut sponge, spiced apple purée, rainbow chard

