

PRIVATE DINING

SUMMER MENU

Starter

English tomatoes, hay smoked burrata, basil, pomegranate

Cured mackerel, cucumber, green olive, buttermilk

Chicken and tarragon terrine, pea and mint salad, focaccia

Main

Garden vegetable salad, smoked yoghurt, wild herbs, orange dressing

Fillet of sea bass, Parma ham, sauté artichokes, watercress

Duck breast, cauliflower, puffed rice, pickled mushroom, onion consommé

Dessert

White chocolate mousse, fudge, meringues, truffle, raspberries

Lychee and raspberry coulis, raspberry cremeux

Prosecco jelly, strawberry coulis, vanilla crème diplomat, almond sponge

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.

CHRIST CHURCH
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VENUE**

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CANAPÉ

MENU

Vegetarian

Pressed spring vegetable terrine, aubergine relish, viola
Honeycomb of goats cheese, rye crisp bread, fig purée
Puffed tapioca cracker, fennel pollen, red quinoa
Pomme dauphine, chive crème fresh
Parmesan, olive and herb muffin
Balsamic, tomato, pesto, puff pastry
Wild mushroom tartlette
Truffle sandwich
Stilton beignet, walnut ketchup, celeriac

Meat

Steak tartar, quails egg, sweet potato chips, truffle
Pulled hanger steak, loaded skins, shallots sous bise
Duck breast, green onion, puffed rice, pickled mushroom
Pressed chicken and tarragon terrine, pea and mint
salad, focaccia
Sticky pork choux pastry buns
Maple cured bacon and whisky jam, whipped brie
Ham hock, mustard, piccalilli
Popcorn chicken, sumac, lime
Duck liver parfait, port jelly, spiced bread

Fish

Squid and mackerel burger, confit peppers
Gin cured salmon, salmon pate, pepper crackers
Pickled mackerel, cucumber, green olive, buttermilk
Carpaccio sea bass, lemon purée, samphire, wild herbs
Smoked Trout, celery, watercress, black olive
Seaweed cracker, whipped trout roe, fennel ceviche
Confit cod, brandade, red pepper, pumpernickel
Devon crab doughnut, lime mayonnaise
Seared tuna, soy, sesame biscuit

Dessert

Bitter chocolate cheese cake, candied walnuts
Spiced fruit brioche, prune and Armagnac sphere
Mandarin jellies, curd, anise meringue
Waffle, salted caramel, glazed banana, toasted oat
White chocolate fudge, raspberry, truffle
Jam doughnut, wild strawberry preserve, lemon
sherbet
Mini magnum ice cream
Chocolate and ginger brownies, vanilla cream
Lemon meringue pie, olive oil biscuit

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BOWL FOOD

MENU

Vegetarian

Summer vegetable jubilee, curried mayonnaise
Whipped mozzarella, pine nuts, pickled beetroots
Sweet potato gnocchi, salsa verdi, parmesan
Potage of vegetables, confit egg yolk, thyme, crispy shallots
Butternut squash, red onion, tahini, za'atar
Mango, heritage tomato salad, fresh coconut
Roast pepper tortellini, sage and onion butter
Kale, chana, coconut curry, mint yoghurt, flat bread
Japanese ramen noodle broth

Meat

English duck, hogs pudding, savoury granola
Sticky ox cheek, artichoke and truffle
Saffron lamb tagine, Israeli cous cous
Butter chicken masala, rice, cashew nuts
Cumberland sausage, truffled mash, onion marmalade
Ribeye steak, triple cooked chips, béarnaise
Low and slow pork belly, fennel, lemon, ratatouille
Chargrilled lamb, braised summer peas, broad beans, mint
Congee, caramelised pork, shallots, black garlic

Fish

Langoustine, gallangal, fermented soya bean broth
Devon crab salad, creamy bisque, brown crab toastie
Cured trout, pea puree, braised fennel
Hot and sour tiger prawns, Japanese radish, mint, coriander
Grilled sea bass, saffron mash, sauce veirge
Glazed oriental halibut, enoki, cucumber, sesame
Seared salmon, pesto, orzo, tomato jam
Turbot, warm tartare sauce, mushy peas
Rare tuna, slow cooked egg, black olive

Dessert

Lemon posset, fresh raspberries, olive oil crumb
Tonka bean panna cotta, white chocolate fudge, coco soil
Cookies and ice cream
Mandarin brulee, curd, jellies
Strawberry bavoire, meringues, strawberry gel
Blood orange truffle, vanilla custard
Lemon meringue roulade, compressed berries
Bitter chocolate mousse, frosted peanuts, coffee cream
Rhubarb Crumble

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