



Ironmongers' Hall Monday Luncheon Club Menu

Monday 3rd December 2018

To start with ...

A terrine of flaked fillets of natural smoked haddock with potato, leeks and parsley, served with a chopped egg and grain mustard dressing.

Or

Roasted tomato, smoked paprika and red pepper soup, laced with sweet sherry and basil oil.

Or

Home potted duck with smoked duck breast, cranberry, bramley and Douglas fir infused relish.

Main courses

Norfolk turkey escalope with sage, onion and sultana stuffing, Lincolnshire spiced sausages wrapped with bacon, roast King Edward potatoes, seasonal roots, brassica and peeled chestnuts.

Or

Aged beef feather blade steak, slow braised in London IPA with onions and thyme, mashed potatoes with horseradish, winter cabbage, roasted carrots and button mushrooms.

Or

Roasted Hake fillet with pea and roquette gnocchi, green pea veloute, pea shoots and roquette oil.

... And to end with

Spiced Chocolate mousse with mulled fruit compote, crème fraiche and chocolate chip shortbread

Or

Cheese from the buffet:

Selection of British cheeses, mini oatcakes, celery,
Seedless grapes with Ironmongers' Hall chutney

Complimentary Kenyan AA arabica filter coffee and mini mince pies will be served on request