



DRILL HALL MENU AUTUMN/WINTER 2014/15

Please make ONE choice from each section

STARTERS

Rosary goat's cheese and red onion tart with black olive and parsley salad
Potted shrimp ballontine with Melba toast, mixed shoots and a lemon vinaigrette
Smoked salmon and cream cheese roulade with cornichons and baby capers
Pressed chicken terrine with spiced tomato and herb vinaigrette and mixed leaves
Chicken liver pate with fig chutney, crostini and dressed watercress

MAINS

Panko crusted fishcake with a shellfish and cognac sauce and buttered pousse
Braised featherblade of beef, turnip and potato gratin, glazed Heritage carrot and rich jus
Confit Gressingham duck leg, braised Puy lentils, brussel tops and Madeira jus
Free-range chicken breast with onion and sage risotto cake and buttered Calvo Nero
Roast pork fillet, black pudding, roast apples, creamy mash and English Cider sauce

DESSERTS

Warm chocolate tart with French Brandy cream
Spiced fruit and rum ice cream with tuille straws
Glazed lemon tart with red fruit coulis
English cheese board, quince jelly, celery, grapes and crackers

All menus include warm seeded rolls and coffee

£50 per person

This price includes the hire of basic glassware, crockery, linen and staff but not the hire cost of the Drill Hall or drinks

Pink are very flexible so if you have any queries or special dietary requirements please contact Chef Ben on 0207 629 3674 or 07590 805442