

BRITISH LIBRARY EVENTS

MENU

FORMAL DINING

MINIMUM 10 PEOPLE

TWO COURSE MENU £38.00 PER PERSON

THREE COURSE MENU £45.00 PER PERSON

FOUR COURSE MENU £49.00 PER PERSON

ALL MENUS SERVED WITH TEA, COFFEE AND PETIT FOURS

STARTERS

Pan seared Scottish water scallops, crispy bacon and heritage tomato chutney

Confit chicken wing, crispy cod cheeks, white bean puree and crispy capers

Bloody Mary soup, Ragstone and basil ravioli (v)

Chalk stream botanical cured trout and a gin dressing

Grilled giant prawns, vine tomato confit and an avocado purée

Potted Cromer crab, brown bread, micro salad and lime dressing

Soused heritage vegetables, avocado puree and basil snow (v)

Warm tarte fine of cherry vine tomato, warm goats cheese, basil pesto and black truffle oil (v)

Scottish fillet of beef, roasted candy and golden beetroot, rocket cress and smoked cherry tomato salad

Lobster and sherry bisque with saffron croute

Sesame seared tuna, carponata of spring vegetables and tomato pesto

Pumpkin, burnt cauliflower, pickled red onion, lemon and cauliflower emulsion with wild nettles

Asparagus and thyme risotto

Smoked Scottish soak-smoked salmon, preserved lemon and brown bread

Pressed tomato terrine, goat's curd and basil snow, shallot and sherry vinaigrette (v)



All prices quoted are on a per person basis unless otherwise stated.

Prices exclusive of VAT

Bespoke menus, including gluten free dishes, are available.

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MAINS

Chicken three ways, truffled celeriac, bay leeks, pan fried cèpes, café du paris jus

Searred poussin, grain mustard pommes puree, roasted heritage beetroot, baby carrots rocket, balsamic dressing

Roasted red mullet, diver scallop, vanilla potatoes, mussel cream with buttered baby spinach

Dressed Cromer crab, salad of heritage tomato, brown crab and crayfish (additional £3.50 surcharge)

Crispy poached hen's egg, calvo nero risotto, roscoff onions and truffle foam (v)

East Anglian wild bass, fennel confiture, truffled ratte potatoes and champagne sauce (additional £3.50 surcharge)

Fillet of Peterhead cod, black pudding croquettes, shallot puree, fine bean salad, roasted cherry vine tomatoes

Rump of Yorkshire dale lamb, buttered fondant, tomato and broad bean cassoulet and redcurrant jus

Poached duck egg, roasted field mushrooms, squash and spinach croquettes with seeded soldiers (v)

Heritage beef fillet, Portobello mushroom dauphinoise and black truffle jus (additional £4.80 surcharge)

Short rib of heritage beef, buttered pommes puree, duck fat twice cooked chips and port jus

Saffron braised Norfolk chicken, asparagus risotto, rocket, butternut squash and citrus dressing

Parmesan grilled polenta, black garlic and globe artichoke

12 hour cooked pork belly, white bean puree, heritage tomato chutney and rapeseed infusion

Truffle gnocchi, miso butternut fondant, butternut puree, salsify and sage oil

DESSERTS

Vanilla parfait, blackberry and ginger compote, nutmeg ice cream (v)

Key lime tart, mascarpone ice cream, Kaffir salt (v)

Milk chocolate mousse, banana crisp, salted rum caramel

Chocolate Assiette ; white chocolate parfait, chocolate milkshake, opera cake, chocolate and sesame tuile

Crisspin apple Tart Tatin, stem ginger ice cream (v)

Mango, Swiss meringue, passion fruit reduction (v)

Chocolate fudge cake, honeycomb, chocolate poppy candy, white chocolate drizzle

Blood orange creme brulee, pomegranate syrup

Salted pecan cheesecake, maple ice cream, apple crumb

Seasonal and exotic cut fruit, pears, apples, papaya, mango, pineapple and melon (v)

Selection of artisan cheeses, grape chutney



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