

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

Curried monkfish risotto, crispy shallots, pan fried cauliflower and parsley cream

Wood pigeon with port and star anise pear, Isle of White blue, sesame seed tuile

Bloody Mary soup, Ragstone and basil ravioli (v)

Salmon ceviche, crispy plantain, avocado and crème fraiche puree, mustard leaves, chilli, cucumber and lime dressing

Pressed belly of Gloucester Old Spot pork, swede puree, prune and sage compote, Char Siu broth

Cornish crab rillette salad, brown meat mayonnaise, squid ink crisp, Satsuma jell

Haddock, king prawn, spinach and brioche gratin

Farmhouse and pistachio terrine, golden raisin puree, port reduction

Cauliflower mousse, Brinjal curry, coriander vegetable bhaji (v)

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

Lobster ravioli, shellfish and white bean cream broth

Seared wasabi marinated yellowfin tuna, pickled mouli, Asian vegetable rice paper spring roll and soya dressing

Pan roasted King scallops, King scallop tartar, black quinoa, ginger jelly, red pepper and kaffir lime

Roasted quail, braised trevise, date and balsamic jus

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

FISH COURSE

Pan roasted Norwegian Sea trout fillet, smoked trout and artichoke fish cake, spinach puree, Swiss chard and dill beurre blanc

Gilt head bream, shellfish ravioli, tomato and chorizo compote, wilted rocket and shellfish oil

Chilli, Szechuan pepper and lime marinated Icelandic cod, Hoi sin pak choi, Broccoli puree, egg fried Arancini, crispy skin

Fillet of Cornish sea bream, parmentier potatoes, braised bean and confit fennel salad, lemon grass sabayon

Pan roasted John dory and roasted langoustines, slow roasted pork belly, spinach, creamed potato, chanterelle mushrooms and thyme jus cream



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

Roasted Gressingham duck breast, caramelized endive tatin, fondant potato, orange and carrot puree, cabernet sauvignon jus

Braised welsh lamb shoulder, creamed polenta, Haricot blanc, trumpet mushrooms, baby leek and creamed white onion sauce

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

Pan fried Sussex free range chicken, glazed drumstick, pearl barley, roasted cotechino cotto, parmesan broth and mashed potato

Pan roasted Guinea fowl breast, glazed drumstick, hasselback thyme potatoes, pumpkin puree, braised cabbage, Guinea fowl mousse and madeira jus

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

Braised shoulder of mutton, carrot puree, dauphinoise potato, spinach and rosemary jus

Roast Scottish halibut, braised lentils, roasted baby onions, salsify, garlic crumbs and red wine jus

Oven roasted daube of beef and tarragon mousse, parsnip mash, roasted thyme carrot, broccoli puree, red wine jus

Truffle gnocchi, miso butternut fondant, butternut puree, salsify, sage oil (v)

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

GRAYSONS
VENUES

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