



fifty seven
by suzanne james



East Dulwich Supper Club
at **fifty seven** by Suzanne James
Wednesday, 20th December 2017

Head Chef: Suzanne James
Assistant Chefs: Katie Lesley & Tommy Booth Cole
Apprentice Chefs: Oliver Lawless & Callum Watson

On Arrival

Christmas Cocktails & Canapés

Amuse Bouche

Lobster Macaroni Cheese

Starter

Sharing Platters (to include vegetarian choices)

Main Course

Rib Eye Steak (cooked medium) with Hand Cut Chunky Chips & Parmesan Truffle Oil,
Grilled Tomatoes, Sautéed Mushrooms, Peppercorn Sauce

Vegetarian option (pre order only) Mushroom, Chestnut & Thyme Pithivier

Dessert

Chocolate & Orange Pavlova with Cranberry & Port Syrup

Gluten Free, Nut Free option (pre order only) TBC

Cheese

Crostini with Goats Cheese, Roasted Grapes & Honey

Cayenne Crackers with Stilton & Plum Chutney

To Finish

Volcano single origin hand roasted fair trade Guatemalan Coffee in
Cafetieres, Birchalls Tea, Tisanes, Perruche Sugar,
Semi Skimmed Milk

Christmas Spiced Macarons, Mince Pies & Digestifs

Doors open at 6.30pm for pre-dinner drinks & canapés
Dinner served from 7.15pm * Carriages 10.00pm
Please bring your own wine

£1 from every donation is allocated to the Suzanne James Food Foundation,
developed to support local community projects.

For up to the minute news please follow on social media.

57 Northercross Road, East Dulwich, SE22 9ET

www.suzannejames.co.uk/fifty-seven | fiftyseven@suzannejames.co.uk



@fiftysevensj



@eastdulwichchef



@fiftysevenSJ



@fiftysevenSJ