



fifty seven
by suzanne james



East Dulwich Supper Club – Earth Hour Dinner
at **fifty seven** by Suzanne James
Thursday, 22nd March 2018

Head Chef: Natalia Pereiro
Apprentice Chefs: Oliver Lawless & Callum Watson

On Arrival

Cocktails & a selection of Canapes

Starter

Courgette 'spaghetti' with Sautéed Mushrooms,
Truffle Oil, Thyme & Parmesan

Brick House Breads

Main Course

Grilled Chicken with Lemon, Mint & Chilli served with
Roasted Garlic, Baked Chicory & Buttered Flageolet Beans

Vegetarian (pre order only)

Pappardelle with Purple Sprouting Broccoli served with
Edamame Beans, Chilli, Garlic & Leek

Cheese

Baked Camembert, Really Good Crusty Croutons
Roasted Figs and Walnuts

Dessert

Chocolate Fondue with English Pears, Fairtrade Bananas,
Black Bean Brownie (GF), Marshmallows & Pretzels

To finish

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

Price £40.00 per person

Doors open at 6.30pm for pre-dinner drinks & canapés
Dinner served from 7.15pm * Carriages 10.30pm
Please bring your own wine

All profits will be donated to the Suzanne James Food Foundation,
developed to support local Primary School Projects.

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

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