



East Dulwich Supper Club

at **fifty seven** by Suzanne James Tuesday 19th & Wednesday 20th September 2017

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

On Arrival

Brockmans Gin & London Essence Tonic Selection of canapés

Starter

Waldorf Salad – Red & Green Chicory, Discovery Apples, Celery, Roquefort, Cobnuts

Artisan Breads, Salted Butter

Main Course

Breast of Duck, Celeriac Puree, Sautéed Kale, Scottish Girolles, Demi Glace

Vegetarian option (pre order only)

Butternut Pumpkin Ravioli, Nut Brown Butter, Toasted Pine Nuts, Deep Fried Sage

Dessert

Victoria Plum Frangipani Tart, Pouring Cream

Gluten Free, Nut Free option (pre order only)

Cinnamon scented Apple Granola Crumble, Pouring Cream

To finish

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

> Doors open at 7.00pm for pre-dinner drinks & canapés Dinner served from 8.00pm * Carriages from 10.30pm Please bring your own wine

Tickets can be purchased via https://grubclub.com/east-dulwich-supper-club/east-dulwich-supper-club-eastdulwich-supper-club-september/21106

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