



fifty seven
by suzanne james



East Dulwich Supper Club with Filippo Berio
at **fifty seven** by Suzanne James
Friday, 27th April 2018

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

On Arrival

Cocktails & a selection of Canapes

Starter Sharing Platters to include:

Char-grilled Asparagus with Truffle Oil & Parmesan
St Georges Day Mushroom Aranchini
Char-Grilled Aubergine & Courgette with Thyme & Balsamic
Chicken Liver Parfait with Crusty Bread
Bowls of Italian marinaded Olives & Cornichons
Charcuterie with Filippo Berio Extra Virgin Olive Oil
Crostini with Ricotta, Fava Beans & Mint

Brick House Breads

Main Course Sharing Platters to include:

Fried Gnocchi, Spinach, Onions & Bacon Lardons
Tagliatelle with Gorgonzola Foam & Toasted Walnuts
Lamb Meatballs with Feta Cream, Feta & Oregano
Filled Ravioli, Pea & Goats Cheese
Beef Ragu Lasagna with Truffle Oil & Horseradish Cream
Slow Roasted Plum Tomatoes with Garlic, Thyme & Filippo Berio Extra Virgin Olive Oil
Rocket Salad with Filippo Berio Extra Virgin Olive Oil & Balsamic

Dessert Sharing Platters to include:

Tiramisu
Panna Cotta
Syllabub
Pear & Almond Cake
Cannoli dipped in Chocolate & filled with Vanilla Mascarpone
Torta Nera (Walnut Chocolate & Almond Tart)
Orange Polenta Cake

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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