



fifty seven
by suzanne james



East Dulwich Supper Club
at **fifty seven** by Suzanne James
Saturday, 13th January 2018

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

On Arrival

Fizz & Sloe Gin

Greek Lamb Meatballs
Lobster Mac & Cheese in Tasting Spoons
Dijon Roasted Baby Carrots

Starter

Beetroot Cured Salmon with Bottlebrush 'Red One'

Vegetarian (pre order only)

Beetroot Tarte Tatin with Goats Cream Cheese Basket of Artisan Breads with Butter

Main Course

Beef Stroganoff with Straw Potatoes

Vegetarian (pre order only)

Chick Pea, Carrot & Cavolo Nero Stew with Long & Wild Rice

Dessert

Baked Plum, Jam Roly Poly with Custard

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

Black Bean Chocolate Cake with Orange & "Butter" Cream

To finish

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

Doors open at 6.30pm for pre-dinner drinks & canapés

Dinner served from 7.30pm * Carriages 10.30pm

Please bring your own wine

All profits will be donated to the Suzanne James Food Foundation,
developed to support local community projects.

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

57 Northcross Road, East Dulwich, SE22 9ET

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



@fiftysevnsj



@eastdulwichchef



@fiftysevenSJ



@fiftysevenSJ