

The MODERN PANTRY

CLERKENWELL

£45 PRIVATE DINING, JULY 2012

*A selection of breads, The Modern Pantry still & sparkling water
A selection of canapés*

STARTERS

Smoked ricotta, pickled gooseberry, lentil, grilled spring onion & endive salad, vanilla verjus dressing

Citrus & cumin braised chard & Ragstone bruschetta, Seresin Estate lemon oil

Baby squid filled with morcilla, potato & miso, lemongrass braised cherry tomatoes, yuzu soda bread crumbs

Coconut & pandan rabbit curry, puffed black rice, crispy ginger, pickled apricot

MAINS

Artichoke, pecorino & tarragon briq, broad beans, runner beans & peas, truffled tomato & ginger dressing

Roast sea trout or cod, braised fennel, radish & pickled rhubarb salad, macadamia & coriander crisps, coriander cress

Roast Persian spiced poussin, aubergine, currant, red onion & coriander salad, smokey sweet corn & ginger mash, neri goma cream

Kimchee marinated roast lamb rump, goats curd, sea aster, spiced walnut & beetroot salad, smoked anchovy dressing

DESSERTS

Strawberry mousse, ginger snap, tonka bean cream, elderflower & lemongrass sorbet

Black sesame & buttermilk panna cotta, cherry, liquorice & PX sherry vinegar compote, arlette

Chocolate & pecan meringue roulade, apricot mahlab compote, yoghurt cream, chocolate sorbet

A selection of cheese, The Modern Pantry oatcakes & chutney

*Newby Tea or Caravan Coffee served with
The Modern Pantry hand-made chocolate truffles*

An optional 12.5% service charge will be added to your bill
IF YOU HAVE AN ALLERGY,
PLEASE INFORM A STAFF MEMBER