



NLGN Dinner

Commercialising for the Future

19:00, Thursday 6th April 2017

Searcys, The Gherkin, 30 St Mary Axe, London EC3A 8EP

Kindly supported by Norse

Menu options

Starter

Ham-hock, chicken, mosaic, honey pickled vegetables

Crab, white and brown, pea mousse, pink grapefruit (D/G)

Mille-feuille, aubergine, courgette, mozzarella, tom berries, pesto (N/D/V)

Main

Beef fillet, potato puree, heritage carrots, water cress, truffle jus (D/E)

Cod, creamy saffron potato, samphire, fennel, lobster bisque (D)

Vegetarian Wellington, truffle mash, heritage carrots, water cress (D/E/V)

Dessert

Crème brûlée, passion fruit sorbet, exotic fruit soup (D/N/G/V)

Chocolate delice, coffee ice cream, gold leaf (D/G/N/V)

Cheese Board A selection of matured cheese supplied by 'Mons'

**V = Vegetarian | G = Contains gluten | N = Contains nuts | D = Contains dairy produce |
E = Contains egg**

Any dietary requirements can be catered to, please inform us of any requests.