

THE CHANCERY

SPRING 2012

A LA CARTE MENU

THE CHANCERY
No.9 CURSITOR STREET, LONDON, EC4A 1LL
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THECHANCERY.CO.UK

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STARTERS

Ox Cheek Ravioli Piedmontese, celeriac and girolles
Foie Gras Terrine, port wine jelly, toasted brioche
Cornish Crab Velouté, crab and sweet corn croquette
Crispy Ham Hock and Pigs Trotters, parsley and caper berry salad
Beetroot and Vodka Cured Salmon, horseradish cream and quail eggs
Veal Carpaccio, truffled egg dressing, parmesan crisp
Scallops Sashimi, wasabi Jelly, mooli and cucumber salad, ponzu sauce
Tomato Cloud, parmesan tuile, bois boudrin sauce, tomato coulis and pesto

MAINS

Steamed Halibut, asparagus, mussels, clam and seaweed butter
Wild Sea Bass, pomme galette, creamed spinach and oxtail jus
Lemon Sole Fillet, parsley risotto, brown shrimps and roast tomatoes
Barbary Duck Breast and Roast Foie Gras, merlot poached pears and braised celery
Crispy Pork Belly and Glazed Pork Cheeks, curried cauliflower purée, prune jus
Fillet of Beef Rossini, pomme dauphinoise and roast shallots
Five pounds supplement
Rump of Lamb, Jerusalem artichoke purée, crispy sweetbreads and black olive jus
Celeriac and Gruyère Cheese Pithivier, aged balsamic, pea shoots and walnut salad

DESSERTS

Profiteroles, honey and lavender cream, warm chocolate sauce
Peanut Butter Parfait, dark chocolate sorbet
Carrot and Orange Cake, carrot sorbet and lemon thyme icing
Pineapple Carpaccio, coconut and lime ice cream, pink peppercorn and Malibu
Milk Chocolate Delice, roast almond ice cream
Madagascan Vanilla Yoghurt, blueberry compote and sesame biscotti
Selection of French and English cheese, toasted raisin and walnut bread
Two pounds supplement

Two courses for 32.00,
Three courses for 39.50

Executive Chef, Mladen Vidaković

PLEASE NOTE THAT THE A LA CARTE MENU IS AVAILBLE FOR GROUPS OF UP TO 12 GUESTS.
FOR GROUPS OF 13 OR MORE, PLEASE REFER TO THE DINING PACK.