

THE CHANCERY

WINTER 2011/12

LIMITED A LA CARTE MENU

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

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LIMITED A LA CARTE MENU
WINTER 2011

STARTERS

Risotto Nero, “squid chorizo” citrus foam

Or

Roast Butternut Squash Soup, foie gras, pain d’espice

Or

Crottin of Goats Cheese, honey caviar, fig, caramelised red onion compote

MAINS

Wester Ross Salmon, celeriac and vanilla risotto, razor clam, lemon emulsion

Or

Herb Infused Chicken, deconstructed ratatouille, thyme roasted potatoes

Or

Truffled Potato and Celeriac Gratin, almond and cauliflower cous cous, cauliflower pakora

DESSERTS

White chocolate mousse, salt caramel, chocolate and walnut brownie

Or

Banana Rice Pudding, sticky toffee pudding, vanilla ice cream

Or

Selection of French and English cheese, toasted raisin and walnut bread

Three courses for 39.50

Inclusive of tea/coffee and petits fours

Executive Chef
Stephen Englefield

PLEASE NOTE THAT THE
LIMITED A LA CARTE MENU
IS AVAILBLE FOR GROUPS
OF 13 – 20 GUESTS

FOR GROUPS OF 20 OR MORE,
PLEASE REFER TO DINING PACK
OR COTACT THE RESTAURANT TO
DISCUSS YOUR REQUIREMENTS