



The
Haberdashers'
Company

SPRING MENU

2025





The
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Company

Fine Dining Menu

Starters

Piment d'Espelette pan-fried tiger prawns with herbed spring quinoa
and raspberry dressing

(Crustaceans, wheat, eggs, mustard, sulphur dioxide)

Lavender cured and torched mackerel with crushed peas and broad
beans, radishes and dill oil

(Fish, mustard, sulphur dioxide)

Cured trout with new & purple potato salad, pickled shallots, fine
herbs and lemon emulsion

(Fish, eggs, mustard, wheat, sulphur dioxide)

Watercress and sun-dried tomato chicken roulade, whipped burrata
mousse, grilled artichokes and marinated radishes

(Celery, mustard, milk, sulphur dioxide, eggs)

Ham hock & whole grain mustard ballotine with piccalilli, pea purée
and wild garlic oil

(Celery, mustard, sulphur dioxide, wheat)

Whipped goats curd, heirloom pickled beets, toasted spiced walnuts
and pea shoots (V)

(Wheat, mustard, milk, sulphur dioxide, walnuts)

Char-grilled asparagus with new potatoes, soft-boiled Hen's egg,
black olive crumble and saffron aioli (V) (Supplement £3.00)

(Eggs, mustard, sulphur dioxide)

Chilled pea velouté with mint oil and toasted spicy seeds (VG)

(Celery, soya, sulphur dioxide)



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Fine Dining Menu

Mains

Zesty citrus crusted fillet of salmon, braised baby gem, creamed potatoes, fried capers and Beurre Blanc
(Fish, celery, mustard, milk, sulphur dioxide)

Pan-fried sea bass with herb crushed new potatoes, sugar snaps, samphire and romesco sauce
(Fish, celery, milk, mustard, almond, sulphur dioxide)

Brine and roasted cod with Puy lentil ragout, fried polenta, spring cabbage and a light chimichurri sauce
(Fish, milk, mustard, celery, sulphur dioxide)

Slow-cooked rump of lamb, pea and mint purée, potato croquette, kale and Madeira demi-glace
(Celery, sulphur dioxide, milk, egg, wheat)

Stuffed corn-fed chicken breast, creamed carrots, new potatoes, buttered spinach and tarragon sauce
(Celery, milk, eggs, sulphur dioxide)

Pan-seared fillet of Beef, onion purée, potatoes Dauphinoise, spring greens and a green peppercorn sauce (Supplement £5.00)
(Celery, sulphur dioxide, milk)

Baby spinach, ricotta and mushroom Wellington, red pepper emulsion, tender stem broccoli, beets and white wine sauce (V)
(Celery, mustard, milk, sulphur dioxide)

Seasonal spring vegetables pearl barley risotto, plant-based cheese, confit cherry tomato and basil oil (VG)
(Wheat, soya, sulphur dioxide)



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Fine Dining Menu

Desserts

Lemon and strawberry tart with whipped Earl grey ganache and
lemon balm

(Milk, wheat, egg, soya, sulphur dioxide)

Walnut, cinnamon and spiced carrot cake with cream cheese frosting
and ginger ice cream

(Milk, wheat, eggs, walnut, sulphur dioxide)

Poached rhubarb and elderflower pavlova

(Eggs, milk, sulphur dioxide)

Dark chocolate and sea salt crèmeux with whipped crème fraîche and
Kirsch-soaked cherries

(Eggs, milk, almond, soya, sulphur dioxide)

Lemon meringue tart with raspberry sorbet and citrus zest

(Milk, Wheat, eggs, soya, sulphur dioxide)

Modern mixed berry Eton mess (VG option is available)

(Eggs, milk, sulphur dioxide)

Chilled coconut rice pudding, passion fruit and mango gel (VG)

(Sulphur dioxide, soya, coconut)

French or British Cheese plate (Supplement £3.50)

(Milk, wheat, rye, celery)



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Canapé Menu

Cold

Dressed white crab and cucumber blinis
(Crustaceans, milk, wheat, eggs, soya, mustard, sulphur dioxide)

Prawn cocktail tart
(Crustacean, fish, milk, wheat, eggs, soya, mustard)

Smoked salmon, pumpernickel, dill & Lilliput caper crème fraiche
(Fish, Rye, wheat, mustard, sulphur dioxide, milk)

Yorkshire pudding, roast beef and horseradish cream
(Mustard, wheat, milk, egg, sulphur dioxide)

Coronation chicken vol-au-vent, mango chutney and coriander cress
(Celery, mustard, wheat, sulphur dioxide)

Whipped goats cheese, pea & broad bean tart (V)
(Wheat, milk, soya, eggs, sulphur dioxide)

Colston Basset Stilton and quince jelly bite (V)
(Wheat, milk, soya, eggs, sulphur dioxide)

Crispy corn tortilla, vegan salmon tartare and pickled shallots (VG)
(Celery, mustard, soya, sulphur dioxide)



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Canapé Menu

Hot

Thai style prawn brochette and spicy mango dip
(Crustaceans, soya, fish, mustard, sulphur dioxide)

Mini cod and chip cone with tartare sauce
(Fish, eggs, milk, wheat, mustard, sulphur dioxide)

Cajun chicken skewer with creamy ranch dip
(Milk, eggs, mustard, sulphur dioxide)

Sticky soy and sesame mini sausage
(Wheat, soya, sesame, sulphur dioxide)

Steak and chip, béarnaise sauce
(Mustard, eggs, milk, sulphur dioxide)

Spring vegetable Mac 'n' Cheese bites served with a truffle dip (V)
(Wheat, milk, eggs, mustard, sulphur dioxide)

Pea & broad bean arancini with tangy aioli (V)
(Celery, sulphur dioxide, eggs, milk, mustard, wheat)

Mock chicken popcorn, sriracha mayonnaise (VG)
(Wheat, soya, mustard, sulphur dioxide)

Onion Bhajis, plant-based yoghurt and pomegranate molasses (VG)
(Sulphur dioxide)



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Canapé Menu

Dessert

Selection of mini macarons
(Eggs, milk, soya, almond, pistachio)

Sablé Breton, whipped vanilla cream and Amarena cherries
(Wheat, eggs, milk, soya, sulphur dioxide)

Mini Yorkshire tea whipped ganache & strawberry tart
(Wheat, soya, milk, eggs, sulphur dioxide)

Dark chocolate and sea salt délice with aerated salted caramel cream
(Eggs, milk, soya, sulphur dioxide)

Poached rhubarb and Tahitian vanilla pavlova (VG option is available)
(Eggs, milk, sulphur dioxide)



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Bowl Food Menu

Cold

Slow cooked rare roast beef, celeriac remoulade and pickled mushroom

Confit chicken, baby watercress, orange and candied almonds

Smoked duck breast, winter cabbage slaw and honey-mustard dressing

Confit trout, spelt grain, beets and herbs emulsion

Pan fried Tiger prawns, crunchy Thai style vegetables, crispy fried shallot

Reg cabbage and apple salad, Stilton and caramelised walnuts (V)

Roast butternut squash, rocket & feta salad, harissa dressing (V) (VG option is available)

Cumin spiced roasted carrots, cauliflower and marinated lentils



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Bowl Food Menu

Hot

Slow cooked lamb tagine, Moroccan style couscous

Beer braised pig cheek, mashed potatoes and roasted carrots

Chicken katsu, basmati rice and curry sauce

Gochujang salmon fillet, sesame noodles and coriander cress

Pan fried Tiger prawn, cauliflower puree and roasted parsnips

Haddock & chips, tartare sauce

Cauliflower, spinach and sweet potatoes curry (VG)

Butternut squash, kale and chestnut pearl barley risotto (VG)

Desserts

Spiced apple and blackberry crumble, vanilla custard sauce

Dark chocolate mousse, whipped crème fraîche and orange

Lemon posset, steam ginger and almond shortbread

Banoffee bowl

Chilled coconut & chia pudding, mango gel and passion fruit (VG)

Roast pineapple, spiced rum caramel, coconut sorbet (VG)



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Fork Buffet Menu

Hot Mains

Chicken, spinach and young vegetable fricassée
(Celery, milk, sulphur dioxide, mustard)

Beef stroganoff with chestnut mushrooms and bell peppers
(Celery, mustard, milk, sulphur dioxide)

Shepherd's pie
(celery, milk, eggs, sulphur dioxide)

Smoked haddock & salmon fisherman's pie
(Fish, wheat, milk, mustard, eggs)

Pan-fried sea bass, aubergine caponata and salsa Verde
(Fish, celery, mustard, sulphur dioxide)

Confit trout in herb-infused oil with peas, broad beans & baby gem
casserole
(Fish, sulphur dioxide, celery)

Sautéed mushroom & baby spinach Mac 'n' cheese (V)
(Wheat, milk, eggs, mustard, sulphur dioxide)

Jerusalem artichoke, field mushroom & Madeira hot pot (VG)
(Wheat, sulphur dioxide, mustard)

Moroccan-style vegetarian tagine with chickpeas, carrots and
courgettes (VG)
(Celery, soya, sulphur dioxide, mustard)

Jackfruit, Pak choi and beansprout Thai green curry (VG)
(Celery, mustard, coconut, sulphur dioxide)



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Fork Buffet Menu

Cold Mains

Rare roast beef with rocket, shaved parmesan and balsamic reduction
(Mustard, sulphur dioxide, milk)

Shredded Ham-hock with fine herbs & lentil ragout, mustard
emulsion
(Celery, eggs, mustard, celery, sulphur dioxide)

Pan fried Tiger prawns with cherry tomato, sugar snaps and baby gem
salad
(Crustaceans, fish, soya, mustard, sulphur dioxide)

Hot smoked trout with new potatoes & watercress and a tartare sauce
(Fish, milk, mustard, eggs, sulphur dioxide)

Caramelised onion, goat cheese and black olive tart (V)
(Wheat, eggs, milk, soya, mustard, sulphur dioxide)

Spiced sweet potatoes, pomegranate, baby spinach and plant based
feta cheese (VG)
(Mustard, celery, sulphur dioxide)



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Fork Buffet Menu

Sides

Seasonal sautéed greens

Broccoli with lemon and chillis

Mashed potatoes
(Milk)

Rosemary and garlic roast potatoes

Tabbouleh
(Wheat, celery, mustard)

Basmati rice

New potatoes with whole grain mustard, shallots and fine herbs
(Mustard, sulphur dioxide)

Fattoush salad with sumac and pomegranate molasses
(Wheat, eggs, mustard, sesame, sulphur dioxide)

Spring garden leaf salad
(Sulphur dioxide)



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Fork Buffet Menu

Desserts

Profiteroles with vanilla diplomat cream and 70.5% chocolate sauce
(Milk, wheat, eggs, soya, sulphur dioxide)

Tiramisu
(Milk, eggs, wheat, sulphur dioxide)

Gooseberry and elderflower fool with sablé Breton
(Milk, wheat, eggs, almond, soya, sulphur dioxide)

Rhubarb and apple crumble with vanilla custard sauce
(Milk, wheat, oat , egg, almond, sulphur dioxide)

Pineapple, raspberry and whipped crème fraîche tart
(Milk, wheat, eggs, soya)

Mixed berry Eton mess (VG option is available)
(Milk, eggs, sulphur dioxide)

Coconut & chia pudding, mango and toasted coconut (VG)
(sulphur dioxide)



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We work with our in-house caterers Grayson's who use the freshest ingredients with a focus on the local and sustainable supply chain. For our food we use seasonal British ingredients wherever possible, so our menus are updated seasonally and include modern takes on traditional British dishes as well as some fabulous dishes with wider influences.

For that extra special feel whatever the event our chefs can work with you to create your very own menu for your event. Whether its bowl food, a formal dinner, finger food, or a boardroom lunch we want you to be wowed by the presentation and astounded by the taste.

Please note that we will require a minimum of 10 working days for all catering orders placed and any changes to your event.

Please note that events will incur hire charges for glassware, linen and other items depending on the size & scope of your event.

Haberdashers' Hall, 18 West Smithfield, London, EC1A 9HX
e: haberdashershall@graysons.com
www.graysonsvvenues.com/venue/haberdashers-hall

Please note that room hire will be charged separately. Please enquire with the sales team to find out more information regarding room hire and any extras for your event.

