



fifty seven
by suzanne james



East Dulwich Supper Club in partnership with Warner Edwards Gin
at **fifty seven** by Suzanne James
Friday, 10th November 2017

Head Chef: Natalia Pereiro-Taibo

Assistant Chefs:

Apprentice Chefs:

On Arrival

Mulled Warner Edwards Organic Gin

Desi Fish Fingers

Cumberland Cocktail Sausages with Honey & Mustard Dressing

Lamb Kofta with Tzazaki & Pomegranate

Starter

Vegetarian: Roasted Winter Vegetable Salad: Heritage Carrots, Red Onions,
Beetroot, Butternut Squash, Walnuts, Feta with Chilli Dressing

Baskets of Artisan Breads

Main Course

Sea Bream, Puy Lentils, Hispy Cabbage & Grenoblaise Dressing

Vegetarian option (pre order only)

Stuffed Savoy Cabbage with Chestnuts & Mushrooms

Dessert

Ginger Cake poached with English poached Pears,
Cinder Toffee & Salted Caramel Sauce

Gluten Free, Dairy Free, Nut Free option (pre order only)

Poached Pear, Vegan Brownie, Syrup

To finish

Volcano single origin hand roasted fair trade Guatemalan Coffee in
Cafetieres, Birchalls Tea, Tisanes, Perruche Sugar,
Semi Skimmed Milk & Speciality Chocolates

Plus 1 Bottle of Warner Edwards Gin per guest to take away on the night!

Doors open at 6.30pm for pre-dinner drinks & canapés

Dinner served from 7.30pm * Carriages 10.00pm

Please bring your own wine

£1 from every donation is allocated to the Suzanne James Food Foundation,
developed to support local community projects.

For up to the minute news please follow on social media.

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