
**East Dulwich Supper Club
Industrial Dining with a Twist
Saturday 11th March 2017**

**“All you need is love. But a little chocolate now and then doesn't hurt.”
~ Charles M. Schulz**

**Head Chef: Natalia Pereiro Taibo
Apprentice Chefs: Oliver Lawless, Callum Watson**

On Arrival

Cocktails served with a selection of Canapés

Starter

Goats Cheese, Beetroot & Serrano Ham Salad

Vegetarian Alternative : Goats Cheese & Beetroot Salad Artisan Breads
Baskets of Artisan Breads with Butter

Main Course

Griddled Sea Bream with Tomatoes, Olives & Basil

Vegetarian Alternative : Gnocci with Gorgonzola Sauce & Artichokes

Dessert

Rhubarb Trifle

To finish

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

**Doors open at 7.00pm for pre-dinner drinks & canapés
Dinner served from 8.00pm * Carriages from 10.30pm
Please bring your own wine**

Guest network: Old Bakery Guest, p/w: supperclub

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



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