



suzanne
james
caterers of distinction

East Dulwich Supper Club

October 2010

...It's all about Autumn!

Trio of fish;
Smoked Salmon & Dill Terrine with Baby Capers
Smoked Eel with Beetroot & Cassis Puree
Potted Morecambe Bay Shrimps

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Fillet of Northumbrian Beef with Fricasse of Wild Autumnal
Mushrooms & Bone Marrow Gravy
Roast Dulwich! Onions
Roast Squash

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Cinnamon Crème Brulee with Bramley Compote,
Blackberries, Pecan Sandies

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Fairtrade Coffee, Chocolates

A suggested donation of £25.00 per guest

Please bring your own wine to compliment the meal

**Special dietary requirements can be catered for
provided we are notified in advance.**