



The Society's Annual Dinner

1st May 2019

Starters

Seared seabass on a thermidor mousse and a prawn
sauce vierge

Glazed goats cheese on a sour dough croute with sweet
onion marmalade (v)

Main

Drapers' beef Wellington with herb braised vegetables.

Mediterranean vegetable gateau with mozzarella
arancini (v)

Dessert

Salted caramel tart with a rose macaroon

Please note: the meat option will be served to all those attending the dinner,
unless you have specific dietary requirements.