



AT

**THE
PILGRM**

25 LONDON STREET, LONDON, W2 1HH
HELLO@THEPILGRM.COM

PARTY MENU

IDEAL FOR A NIGHT WITH YOUR NEAREST AND DEAREST

CANAPÉS

Confit lemon, wasabi cured salmon on toasted pumpernickel
Veg aloo scotch quail eggs
Pork croquettes, aioli
Braised beef stuffed shallots, horseradish crumble
Sweet potato, guacamole, spiced nuts & seeds
Soy glazed crispy pork belly, chickpea
Fig, tomato & honey bruschetta
Vegetable, tofu & basil gyoza, lemon soy
Roasted vegetable & smoked almond on gem lettuce

BOWL FOOD

Cider braised pork & baby vegetables, potato dumplings
Artichoke & truffle risotto
Stewed puy lentils, sweet potato, piquillo peppers, flaked cod
Cous Cous & apricot salad, figs & sumac yogurt

SWEET

Apple & Cinnamon fritters, honey ricotta
Ginger, chocolate mousse, coffee mascarpone
Cherry & almond pie, almond cream

Choose 6 dishes for £ 35

Please speak to Chef regarding allergies and dietary requirements.

FEAST MENU

FOR THE PERFECT COMMUNAL GET TOGETHER

SMALL

Artichoke & goat's cheese croquettes, Truffle mayonnaise
Confit octopus' salad, sumac yogurt
Charcuterie, bread & house pickles
Vegetable, tofu & basil gyoza, lemon soy

LARGE

Stewed puy lentils, chorizo, sweet potato, flaked cod
Burnt aubergine, roasted squash, pickled beets, puffed buckwheat, green pesto
Beef short rib tacos, chilli & pineapple salsa
Garlic roasted salmon, sautéed mushroom, root vegetables & pink fir potatoes

SWEET

Rice pudding, plum jam, roasted chestnuts
Nan's pavlova, winter berries and a dollop of whipped cream
Stewed rhubarb, ginger crumble
Cheese board

Price per person £ 40

Please speak to Chef regarding allergies and dietary requirements.

SIT DOWN DINNER MENU

PRE-ORDER, SIT BACK AND ENJOY DINNER WITH FRIENDS

ENTREES

Pumpkin soup, spiced chestnuts
Artichoke croquettes, truffle mayonnaise
Fig and St Marcellin tartlet, watercress & pickles
Duck & vegetable terrine, spiced plum chutney

MAINS

Pulled beef shortrib, roasted corn, sprouts & pancetta
Roasted pork loin, sautéed sprouts, duck fat roast potatoes, squash, parsnip & apple
Pearl barley & vegetable broth, roasted lamb, shiso salsa
Caraway roasted cauliflower, baked cod, sautéed greens

DESSERTS

Nan's pavlova, winter berries and a dollop of whipped cream
Stewed British rhubarb, ginger crumble, mascarpone ice cream
Baileys crème brulee, Viennese fingers

Price from £ 50 per person, inc glass of Prosecco

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