



Gala Evening

Tuesday, 14 July 2026
Butchers' Hall, London EC1A 7EB

MENU & DRINKS

Welcome Reception

The Court Suites

Apericena Prosecco DOC, Italy
Apple Fezz mocktail
Selection of soft drinks

Gala Dinner

The Great Hall

Freshly baked bread served with butter

Starter

Grilled artichoke and Parma ham rosettes,
with pomegranate pearl dressing and pea shoot cress

Vegetarian Starter

Asparagus, micro mint and edamame salad,
with cornflowers and savoury sponge

Main Course

Mint-cured lamb cutlets, with pommes Parisienne,
pea purée, Chantenay carrots and veal jus

Vegetarian Main Course

Butternut squash and piquillo pepper risotto,
with vegan parmesan and chive oil

Wines

Crescendo Pinot Grigio
Fonte do Nico Vinho Tinto HR

Dessert

Cranachan with raspberry sorbet and mint;
liquid raspberry centre, white chocolate and whisky mousse,
with toasted oat clusters dipped in red chocolate

Tea, coffee, dairy and alternative milk, and petit fours

Closing Gathering & Toast

The Reception Room

Taylor's LBV Port
Wine also available



bovingdons