

ALCHEMY

EVENT CHEMISTRY

Spring Summer 2018 Limited Menu

STARTERS

Mature cheddar and pickle tart, rocket cream, micro leaves, celery

G, L, C, M, E, D

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Creamed pea veloute, pea, green bean and cucumber salsa, pea and shallot ravioloni, nasturtium, black olive powder

D, C, M, G, L, S

*

Soused heritage carrots, smoked goats cheese, beetroot sorbet, pistachio crumb

D, S, N, C, M



MAINS

Braised beef featherblade, smoked mash potato, grilled baby peppers and courgettes, BBQ jus

C, M, S, D, SE

*

Corn fed chicken breast truffle pomme Anna, fricassee of peas, feves and green beans, chorizo and soft herb brioche crumb

S, D, G, L, E, C, M

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Pan seared seabass, cauliflower textures and flavours, puree, steak, purple shaved, smoked cous cous, 'sand ' crumb

F, D, G, L, E, CR, C, M

*

Slow roasted Orchard park farm pork loin, pickled green apple, caramelised chicory, sage and smoked pancetta mash, honey mustard jus, pork fat croutons

S, C, M, D, G, L



DESSERTS

Chilli chocolate mousse, raspberry jelly, fresh raspberries
and raspberry gel, sugar shard

D, E

*

Strawberry cheesecake, Chantilly cream, meringue
kisses, strawberry pate de fruit, brown sugar ice cream,
crisp strawberry

D, G, L, E

*

Caramelised white chocolate pannacotta, lime jelly,
banana relish, macadamia nut brittle, burnt orange
honeycomb

D, E, N



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