

## STARTERS

*Soups: Creamy butternut and sage, Cheddar crumble  
Thai green chicken curry, sesame oil*

*Home-made ham-hock terrine, Dickens Inn piccalilli relish, wholemeal treacle bread*

*Smoked fish plate: home-made smoked mackerel pate, Wye Valley cold-smoked salmon,  
Dickens Inn beetroot relish, wholemeal treacle bread*

*Celebration prawn cocktail: peeled tiger prawns, spicy dressing, iceberg lettuce, langoustine \**

*Smoked salmon mousse, dill, Champagne cream, Melba toast \**

*Spanish onion and goat cheese tart, chives, dressed green leaves (V)*

*Warm filo pastry tart, Colston Bassett Shropshire blue cheese, fig, rocket (V)*

## MAINS

*Pork fillet, cider cream sauce, caramelised apple, new potatoes, green beans*

*Medallion of Casterbridge beef fillet, truffled wild mushroom sauce, dauphinoise potatoes \**

*Ox-cheek slow-braised in London Pride ale, mustard crust, new potatoes*

*Confit duck leg, Toulouse sausage, rich haricot bean stew*

*Venison and bacon casserole, parsnip and potato puree*

*Chicken escalope, parmesan crumb, roasted new potatoes, creamed leeks*

*Hickory-smoked beef short rib, corn on the cob, potato wedges, sour cream*

*Coronation chicken or salmon: poached chicken or fish, creamy curry dressing,  
potato salad, green leaves, cucumber (served cold)*

*Penne pasta, lemon, creme fraiche, peas, Parmesan (V)*

*Keralan sweet potato cashew nut curry, Basmati rice, flatbread (V)*

*Aubergine cannelloni, Moroccan-spiced rice filling, tomato dressing (V)*



The Dickens Suite

At The Dickens Inn

## DESSERTS

*Home-made lemon meringue pie, thick vanilla cream*

*Rich chocolate mousse pot, Bourbon cream, chocolate curls*

*Classic treacle tart, whipped ginger cream*

*Queen of puddings, raspberry jam, thick cream*

*Cinnamon-spiced warm chocolate brownie, vanilla ice-cream, caramel sauce*

## CHEESES

*Brie, Stilton, Goat, Lincolnshire Poacher, grapes, fig chutney, crackers \**



*Coffee and mint*

## SIDES AND SECONDS

*Chips or potatoes, green salad, vegetables, bread\**

The new Dickens Inn function menu aims to simplify the choice for guests: From the list of dishes (starters, mains, desserts, cheeses), you can choose one, two, three or four courses as appropriate to your event. Dishes with an asterisk (\*) carry a supplementary charge.

Two courses	£19.95
Three courses with coffee	£26.95
Four courses	£35.95
*Supplement	£3.50

Side bread	£1.00
Side Vegetables	£2.50

Service charge: optional 12.5% will be added to all bills

Corkage: still wines: £10 a bottle (plus service charge)  
sparkling wines: £15 (plus service charge)

Dickens Inn, St Katharine Dock, London,

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[www.dickensinn.co.uk](http://www.dickensinn.co.uk)