

Matt McAllester
Harlesden, NW10
Saturday 2nd November 2020

CANAPÉS

Cold

Smoked duck, chicory, pistachio dukkah, rhubarb
Bresaola, mozzarella, sun dried tomato, rocket
Bomba de la Barcelonetta, tomato compote
Mackerel pâté, oatmeal cracker, beetroot and chocolate chutney
Smoked haddock scotch egg, curried mayo
Crostoni, anchovy, parsley pesto, orange, Lincolnshire poacher*
Kohlrabi cannelloni, crab, lemon crème fraiche, nasturtium flowers
Masala papadams, tomato and green chilli chutney (vg)
Caraway seed crackers, roasted carrot hummus, fennel (vg)
Golden beetroot tart, goat cheese, lovage*

Hot

Pumpkin and spring onion gyoza, ponzu
Masala dhal vada, lemon pickle, toasted coconut
Orzo pasta arancini, lemon, caper, lovage mayo
Chicory and roasted tomato arancini, saffron mayo
Goat and pea samosa, spiced tamarind chutney
Charred sweetcorn fritters, umami mayonnaise
Jackfruit sliders, frickles, chilli de arbol
Falafel, garlic coconut yoghurt, ezme, parsley
Gateau piments, green chilli, mint and coconut chutney
Acaraje black bean patties, asparagus guacamole

STARTER

Goat samosa, tamarind chutney, mint gel, salted cucumber
Toasted brioche, brawn, caramelised leek purée, vinaigrette, grains
Poached chicken, radicchio, nasturtium salsa verde
Black pudding, sourdough croutons, pickled quail's egg, spelt
Charred scottish squid, blood orange, chicory, artichoke
Smoked haddock, roasted beetroot, ponzu, wasabi, coconut
Jerusalem artichoke rosti, tomato compote, preserved lemon ricotta, dukka
London burrata, burnt oranges, pistachios
Beetroot, polenta, pickled raisins, Fettle, cobnuts and caraway
Celeriac soup, celeriac crisps, pickled apple, mustard and Swaledale croûte

MAIN

Chicken supreme, confit chicken leg croquette, caper sauce, preserved lemon gremolata
Butterfly leg of goat, keffir, pomegranate and cucumber salsa
Slow roasted pork belly, fennel and autumn brassicas
Sumac roasted chicken, red onions, pine nuts
Brined salmon, roasted red pepper and almond salsa
Roasted cod, pul biber, lemon pickle gribiche
Harissa marinated winter squash, beetroot and chocolate chutney, brussels and chilli
Rotisserie cauliflower, date molasses, pickled red onions, pine nuts
Tandoori paneer, methi murgh, charred tenderstem broccoli
Fried polenta steak, puttanesca, ricotta, crisp capers

HOT CARBS AND PULSES (choose one)

Patatas a lo pobre

Catalan style broad beans, saffron and almond picada

Fondant potatoes, burnt leek butter

Sea salt roasted potatoes, green and red mojo

Lentil, bulgur and red pine nut pilaf

Ful Medames, garlic and tomato sauce

VEGETABLES AND GREENS (choose one)

Brined BBQ savoy cabbage, date and mustard butter

Charred cabbage, Welsh miso, pul biber, hibiscus

Caramelised endive, cured ham, pangrattato

Padron peppers, smoked salt

Spinach, almonds, poached raisins, sherry vinegar

COLD SIDES AND SALADS (choose one)

Salted courgette, fennel, lemon and parsley

Celeriac, lemon and caraway salad

Artichokes, white bean puree, piquillo peppers

Lemon cured cavolo nero, fennel, walnuts

Seasonal green leaf salad, red wine vinaigrette

DESSERT

Pear and thyme tart, whipped crème fraiche

Burnt milk panna cotta, elderberry syrup, malt biscuit

Goat curd cheesecake, rhubarb butter

Spiced winter squash cake, orange syrup, pistachio

Pear and polenta clafouti, rose labneh

Lemon and lime posset, macerated berries, fennel seed shortbread

Pine nut treacle tart, marsala crème fraiche

Chocolate financier, frozen yoghurt, popcorn granola, quince jelly



seven cherries

CATERING
seasonal | organic | zero waste