

Fencing Club Dinner 2017

To Start

Beetroot Soup with Fried Goats Cheese & Basil Oil

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Coarse Chicken, Pork & Leek Terrine with Turnip Puree

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Spiced Potted Salmon, Toasted Rye Bread, Capers & Onion

Main Course

Roast Sirloin of Beef, Yorkshire Pudding, Smooth & Roasted Potatoes with Pan Gravy

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Slow Roasted Belly Pork, Creamed Flageolet Beans with a Red Wine Jus

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Baked Salmon, Horseradish & Herb Crumb, Confit Cherry Tomatoes

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All Served with Buttered Seasonal Vegetables

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Vegetarian Option Available on Request

Dessert

Pineapple Upside Down Pudding with Spiced Rum Caramel & Vanilla Ice Cream

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Chocolate Tart with Raspberries & Crème Fraîche

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Lemon Posset with Lemon Shortbread

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Plate of Three British Cheese, Spiced Tomato Chutney & Biscuits (£2.50 Supplement)