

Dinner Menu 1

29 September – 20 October 2016

Homemade Cockle Chowder

Cheese Straws

Pork, Apricot & Cashew Bitok

Tomato Essence, Garlic Croute

Sautéed Pigeon Salad

Rocket, Beetroot & Parmesan Salad

Steamed Seitan Loaf

Pilaff Rice, French Beans, Ginger & Soy Dressing

Grilled Pork Chop

Caramelised Apples, Coarse Mustard Sauce

Chicken Fricassé scented with Tarragon

Caramelised Shallots, Garlic & Green Peas

Crispy Seared Darne of Salmon

Rocket Salad, Horseradish Foam

Galette of Aubergine, layered with Tomatoes & Mozzarella

Pesto Verde

Desserts TBC

VEG

Fondant Potatoes

Deep Fried Broccoli

Carrot Glacé

Braised Leek Parcel