



Annual Dinner

Friday 12 October 2018

The Duke of Richmond Hotel

(To Be Seated by 7.30pm)

Anise glazed venison carpaccio

Bitter chocolate dressing

Mushroom and Brie Tart (v)

Rocket and balsamic vinegar

Leek and Potato Soup (v)

(dairy and gluten free)

-oOo-

Roast breast of corn fed chicken

Savoy cabbage, scallion mash, peppercorn sauce

Seared fillet of local sea bass

Sautéed spinach, clam orzo, herb fish fumet

Truffle scented wild mushroom tagliatelle (v)

Parmesan, wild rocket

-oOo-

French Lemon Meringue Tart

Raspberry sorbet, berry coulis

Dark chocolate and hazelnut brownie

White chocolate ice cream

Selection of British and continental cheese

Celery, homemade spiced chutney, grapes and biscuits

-oOo-

Coffee, tea and chocolates

Please choose one option from each course