



Annual Dinner – Friday 7 October 2022

Menu

ROAST TOMATO AND SWEET POTATO SOUP (v)

basil oil

SMOOTH CHICKEN LIVER PARFAIT

toasted sourdough, tomato chutney

PEPPERED MACKEREL FILLET

egg and bacon potatoes, mustard cream

DUKE'S PRAWN COCKTAIL

Bloody Mary dressing

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SLOW BRAISED PORK SHOULDER

lyonnaise potatoes

CHICKEN SUPREME

spring onion mash, blue cheese sauce

OVEN BAKED POLLOCK

crushed olive potatoes. chive and caper butter

TOMATO AND BASIL GNOCCHI (v)

rocket and Parmesan

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STICKY TOFFEE PUDDING

toffee sauce

VANILLA CRÈME BRÛLÉE

homemade shortbread

SELECTION OF BRITISH AND CONTINENTAL CHEESE

celery, chutney, frozen grapes, biscuits

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COFFEE, TRUFFLES