

2016 Annual Dinner
Peterborough Cathedral
5th February 2016



Menu

Welcome drink – Kir Royale – Peach Bellini

Plated Trio Starters

Chicken and Pistachio Terrine
with Orange and Cranberry Relish

Mozzarella with Parma Ham

Scotched Quails Egg with Hollandaise Sauce

Fish Course

Seared Sea Bass with a Minestrone and Truffle Broth

Main Course Trio

Pork Tenderloin with Apricot and Sage Stuffing

Venison Fillet with Braised Red Cabbage

Rump of Lamb with Celeriac Mash

Plated Trio Desserts

Lemon Tart

Chocolate Fudge Profiterole

Winter Berry and Cassis Pavlova