

2016 Annual Dinner  
Peterborough Cathedral  
5<sup>th</sup> February 2016



## Menu

Welcome drink – Kir Royale – Peach Bellini

### Plated Trio Starters

Courgette and Pesto Roulade  
with Orange and Cranberry Relish

Mozzarella with Sun Dried Tomato

Asparagus Arancini with Sweet Chilli Sauce

### Fish Course

Warm Roasted Vine Tomato Bruschetta Salad

### Main Course Trio

Mediterranean Vegetable and Goats Cheese Wellington

Wild Mushroom and Chargrilled Courgette Torte

Spiced Falafel with Chilli Humous

### Plated Trio Desserts

Lemon Tart

Chocolate Fudge Profiterole

Winter Berry and Cassis Pavlova