



Annual Dinner – Friday 13 October 2017

Menu Choices

Roasted tomato soup with basil chiffonade (v)

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Smoked salmon and prawn mousse roulade
avocado and orange salad with citrus dressing

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Melon with Parma ham

oOo

Roasted corn-fed chicken breast
grilled cherry tomato with tarragon sauce

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Homemade basil gnocchi (v)
roasted vegetables with tarragon emulsion

*

Fillet of bream
crushed potatoes, broad beans, tomato and salsa verde

oOo

Dark chocolate and raspberry tart
vanilla mascarpone, salted caramel

*

Selection of British and continental cheeses
celery, grapes and biscuits

*

Fruit Salad

*

Coffee & Chocolates

Wine Orders should be sent directly to the hotel, clearly stating the company name of your table, to hpinto@dukeofrichmond.com no later than 29 September.

Dinner Secretary – Gareth Le Page – gareth@garethlepage.com or Channel Insurance Brokers, PO Box 664, South Esplanade, St Peter Port, Guernsey, GY1 3PZ