



Eastern Counties Branch Reception and Grand Charity Dinner

Menu

To Start

Sweet Bourbon Cured Salmon with Citrus Crème, Homemade Rye Bread, Pickled Shallots, and Capers

or

Vegetarian: Burrata Mozzarella with Balsamic Glazed Vine Cherry Tomatoes, Basil Pesto and Rocket (V/Gf)

Main Course

Mint Crusted Rump of Lamb with Rosemary Roasted New Potatoes, Sugar Snap Peas, Grilled Baby Aubergine Topped with Pine Nuts, Diced Tomato and Red Onion, Salsa Verdi

or

Vegetarian: Wild Mushroom, Truffle, Spinach and Brie Open Lasagne with Glazed Vine Cherry Tomatoes, Braised Shallot, Rocket, Parmesan, and Balsamic Salad (V)

Dessert

Honey and Orange Brioche and Butter Pudding with Crème Anglaise and Blood Orange Sorbet

Platters of cheese with grapes and celery.

Wines

White wine - Castillo Ladera, Airen, Sauvignon Blanc
Red wine - Merlot Barramundi

Port to be served with the cheese course