

Commodore's dinner

Saturday 9th December 2017

MENU

Amuse Bouche

Hot Smoked Salmon with a Truffle & Watercress Salad

Pressed Ham Hock with Poached Egg & Cauliflower Puree

Brie, Cranberry & Rocket tart

Chef's Course

Pan Fried Lemon Sole with a Parmesan & Cream Sauce

Slow Braised Short Rib with Celeriac Mash & Autumn Greens

Seared Venison with a Broccoli & Stilton Puree and a Red Wine Glaze

Butternut Squash Risotto

Glazed Lemon Tart with a Raspberry Sorbet

Chocolate Peanut Butter Fondant

Pear and Apricot Tart with Vanilla Cream

Cheeseboard

Coffee & Mints