

Saturday 4th September 2010

Tuna Nicoise

Roast breast of quail, lag ballotine, soaked grapes,
Sauternes jelly, chicken jus

Whole roast shortloin of lamb, herb crust,
fondant potatoes, shallot purée, buttered spinach, lamb jus

Or

Pan fried fillet of sea bream, roast queen scallops,
butternut squash and sage risotto, caper butter sauce

Crème vanille, passion fruit jelly and sorbet

Goosnargh yoghurt mousse, pan roasted black fig,
pain d'épice, ginger caramel

Or

Selection of cheese:
Black crowdie, St Maure de Touraine,
Morangie brie, Dunsyre blue, Epoisses
