

Gourmet Dinner Menu
Friday 29th October 2010

Seared Tuna Sashimi with pickled cucumber, soy and
sesame dressing

000

Porcini Mushroom Risotto with truffle and rocket

000

Cannon of Welsh Salt Marsh Lamb with Clamart potato,
battered cabbage and rosemary jus

000

Lancashire Bomb with tomato and apple chutney and
oat cakes

000

White Chocolate Cheesecake with mango and passion fruit

000

Tea, Coffee and Homemade Petit Fours

£50.00 per Person

*Food items may contain nuts, or may have been in contact with items that
contain nuts
To the best of our knowledge, none of our suppliers use genetically modified food.*