

HWLTC DINNER DANCE 2018 MENU

STARTERS

Fillet of Smoked Trout

Fillet of lightly smoked trout served on a bed of sweet cous cous and horseradish cream

Carrot and Coriander Soup served with Herbed Croutons

Rich soup made with carrot and coriander finished with cream served with crispy herbed croutons

Cajun Chicken Strips with Sweet Chilli Dip

Strips of juicy chicken breast coated in Cajun spice and pan-fried served with a sticky sweet chilli dip

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MAIN COURSES

Roasted Duck Breast served with a Black Cherry Compote

Roasted gressingham duck breast served sliced with a rich black cherry and red wine sauce

Salmon Duglerere

Fillet of salmon braised in a white wine and tomato fish stock and finished with cream and parsley, served with poached mussels

Spinach and Ricotta Filo Tart served with Tomato and Basil Coulis (V)

Lightly braised spinach leaves mixed with creamy ricotta encased in a filo pastry basket served with sweet tomato and basil sauce

All main courses served with a selection of seasonal vegetables, new and roast potatoes

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DESSERTS

Crème Brulle

Set rich vanilla custard topped with a crispy caramel topping

Lord Randall's Pudding served with Crème Anglaise

Sticky steamed pudding made with marmalade and apricots served with a vanilla cream custard

Apple and Blackberry Strudel with Almond Cream

Apple and blackberries mixed with cake crumbs and flavoured with cinnamon wrapped in puff pastry glazed with apricot jam served with sweet almond laced cream

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Followed by coffee and mints