

Society of Old Priceans Menu

Sunday 9th June 2019

Starter

SA Roasted Tomato and Basil soup

SB Roasted chorizo sausage and sweet potato with poached egg and beurre blanc dressing

SC A pressed pork terrine flavoured with prunes soaked in Brandy served with olive oil toast and our chutney

SD Avocado and crayfish tower bound with a chive and tomato mayonnaise surrounded with a selection of baby lettuce leaves

SE Pomegranate-flavoured gravelax of salmon diced and served in a tower surrounded with a mix of lettuce leaves and king prawns tossed in a vanilla seed oil

Main

MA Roast loin of pork with caramelized apple served with spring greens, roasted potatoes and a sage flavoured sauce

MB Fillet of sea bass lightly grilled served with griddled asparagus, roasted cherry tomatoes and finished with a white wine sauce drizzled with a balsamic glaze

MC A pumpkin and sage ravioli with a selection of wild mushrooms, topped with parmesan shavings and finished with a butter and chive sauce

MD Roast rump of lamb cooked until pink served with roasted peppers, fennel and shallot finished with a Dubonnet scented sauce

Served with a selection of vegetables

Desert

DA An iced blackberry parfait served with a natural yoghurt sauce and honeycomb shards

DBA raspberry and whiskey crème brûlée served with an orange and white chocolate biscuit

BC A pecan nut tart served warm with clotted cream

DD A rich chocolate St Emillion with macaroon biscuits and sultanas soaked in brandy served with a sharp raspberry sauce

DE A selection of cheese and biscuits

Coffee and petit fours

**If you have an allergy or special dietary requirement
please speak to a member of staff before placing your order.**