



Annual Dinner Dance Saturday 25 February 2012

Menu

Starters

Chilled gateaux of galia Melon
With soft fruits and Sorbet

Smooth chicken liver pate
Spicy shallot chutney and herb ciabatta

Wild mushroom and Dorset blue vinney tart
Rocket and shaved parmesan

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Main Courses

Roast fillet of salmon
With lemon, prawn and dill sauce

Roast sirloin of beef with Yorkshire pudding
Merlot and herb gravy

Roulade of slow cooked Dorset pork belly
Bramley apple chutney, mustard, cider and honey sauce

Wild mushroom risotto with Brie

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Sweets

Mango and passion fruit pavlova

White chocolate crème Brul'ee with blueberry compote

Warm Dorset apple cake with ice cream or crème anglaise