



**Modern Taste of the 70's  
Dinner Menu for 10<sup>th</sup> June 2011**

**£32.50**

**Mushroom Vol-au-vents, cheese and pineapple on sticks and  
Babycham on arrival**

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**Melon and Parma ham**  
(fingers of galia melon rolled in Parma ham with a white truffle oil)

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**Prawn cocktail**  
(a salad of pea shoots and water cress topped with mild spiced  
prawns topped with home made Marie rose dressing and tomato gel)

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**Duck ala'Orange**  
(Thyme Confit duck leg with slow caramelised orange syrup)

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**Sole Veronique**  
(a roll of lemon sole baked with asparagus tip with a white wine  
and green grape cream)

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**Steak Dianne**  
(medallion of Bromley Hurst fillet with a brandy shallot and  
dark mustard sauce with a ratatouille stack)

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**An assiette of 70s delights**  
(individual black forest gateaux, home made arctic roll  
and lemon meringue pie)

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**Coffee and rum balls**