



May Ball Dinner

15th June 2010

Reception

Pol Roger Champagne
Fruit Punch (non alcoholic)

Menu

Langoustine Thermidor, Langoustine Bisque in a Shot Glass
Langoustine tempura, fennel fronds with tossed radish, rocket, watercress and shallot
in Quinto do Crastro oil

Lime and Granny Smith Apple Sorbet
topped with dried mint leaves

Sliced Gressingham Duck Breast with a red onion and pear relish, confit of duck and
pickled ginger in filo pastry and duck jus

Panache of Asparagus, Baby Carrots and Sugar Snap Peas
Wilted Spinach
Anna Potatoes

White Chocolate Parfait
sat on a passion fruit coulis, with seasonal berries coated in local raspberry sauce
with warm pink champagne sabayon

Selection of English and Irish Artisan Cheeses with peeled celery, grapes and
organic crispbread from Stockholm and quince jelly

Cheeses to be Eden Valley Organic Brie, Cumbria
Elger - Hard Cheddar Type from Worcestershire
Harbourne Blue from Devon

Fair Trade Coffee from Columbia and Ecuador or Estate Handpicked Tea
St Johns Chocolate Truffles

Wines

Sauvignon Blanc Armani (Chile)
Albino Armani Valpolicella (Italy)
Pacherac du Vic-Bilh AC
College Label LBV Port
Still and Sparkling Table Water

Vegetarian Menu

Starter

Lemon Pickle, Broad Beans and Mint Mille Feuille
served with asparagus, broad beans and fennel salad

Main

Halloumi and Almond Kibbi
wrapped in aubergine and charmouli spice seasoning with butter bean tagine