

After Show Dinner Les Roquettes Hotel, for 8pm

Mushroom & Thyme Soup

Smoked Mackerel & Confit Potato Terrine

Dressed salad leaf with lemon & chives cream

Prosciutto Ham & Duck Roulade

Seasonal fruit chutney & toasted brioche

(v) Red Pepper & Soft Cheese Spring Roll

Sundried tomato pesto, cucumber & spring onion salad



Roast Rump of Lamb

With garlic & rosemary crust, served with red currant jelly sauce

Baked Chicken Breast

Served with braised Granny Smith apple in Madeira wine & thyme jus

Pan-fried Fillet of Grilled Salmon

Glazed with lemon and Hollandaise sauce

(v) Squash & Goat Cheese Pithivier

With caramel, onion, sultana, compote

All served with seasonal vegetables and potatoes of the day



Sticky Toffee Pudding

With caramel sauce and Guernsey dairy cream

Bailey's Cheesecake

Vanilla custard jelly & coffee syrup

Homemade Chocolate Tart

With Le Hechet Farm pistachio ice cream



Freshly Brewed Lavazza Coffee or a selection of Twining's Teas

With chocolate mints

£17.75



Choices to Debbie Ingrouille (debbieingrouille59@gmail.com or 07781 154305)
by 24th August, please, together with any special dietary needs.
Also, raffle prizes needed for the show and the dinner!