

# Members' Show After Show Dinner

## Les Rocquettes Hotel, 8pm

Mushroom & thyme soup

Smoked mackerel & confit potato terrine  
*Dressed salad leaf with lemon & chives cream*

Prosciutto ham & duck roulade  
*Seasonal fruit chutney and 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 red snapper  
*Served with steamed mussels in a beurre blanc*

(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)  
as soon as possible please, together with any special dietary needs.