



ESC AGM Weekend 6th – 7th November 2021

Dinner Menu

£25.00 per person

~ Roasted Plum Tomato Soup, Basil Crème Fraiche (Vegan-without crème fraiche)

~ Chicken Liver Pate, Toasted Bloomer

~ Creamed Woodland Mushrooms, Rosemary Brioche, Dressed Leaves

~ Supreme of Chicken, Roast Potatoes, Savoy Cabbage, Bacon, Baby Onions, Chicken Gravy

~ Fillet of Salmon, Dill and Lemon Risotto

~ Sweet Potato and Broccoli with Coconut Curry

~ Brie and Caramelised Onion Tart, Dressed Leaves

~ Warm Sticky Toffee Pudding, Hot Toffee Sauce, Vanilla Ice Cream

~ Milk Chocolate Tart, Vanilla Ice Cream

~ Selection of Cheese and Biscuits

~ Vegan Brownie, Raspberry Sorbet