

IDOR 2016 Dinner Menu

First Course

Potted Salmon, dill and confit lemon with toasted granary bread

or

Crispy Duck Salad with orange, sweet soy and bean sprouts

or

Tartlet of Green Pea and Leek with watercress, pea shoots and pesto (v)

Main Course

Parsley crusted Supreme of Cod with a tomato butter sauce

or

Fillet of Pork wrapped in bacon with a tarragon and white wine cream sauce

or

Braised Bavette of Beef with caramelised onions and pancetta

or

Portobello Mushroom, Aubergine and Spinach Stack with red pepper jus (v)

All Served with a Selection of Fresh Vegetables and Dauphinoise Potatoes

Dessert

Chocolate and Orange Truffle Torte

or

Lemon Posset with ginger crunch

or

Raspberry and White Chocolate Pavlova with red fruit coulis

Coffee