

Surveyors Club Dinner

Thursday 19th May

Selection of Canapés

Prosciutto and asparagus wraps with a garlic aioli
Cod cheek scampi with a tartar dipping sauce
Mini goats cheese & spinach filled mushrooms

Main Course

Grilled Sea Bass

Grilled sea bass fillet accompanied by a bubble and squeak cake topped with a bacon crumb finished with a lemon and herb cream.

Slow Braised Lamb Pie

Individual short crust pie, deep filled with rich slow braised lamb, topped with puff pastry accompanied by roasted new potatoes and a flavoursome pan gravy.

Spring Vegetable Risotto (v)

Creamy Arborio risotto rice tossed together with fresh spring vegetables topped with a Parmesan crisp and herb oil.

Triple Chocolate Brownie

Rich triple chocolate brownie finished with chocolate sauce and vanilla ice cream.

Eton Mess

Fresh mango, passion fruit and pineapple tossed together with sweet whipped cream and crunchy meringue topped with fresh fruit coulis. **(GF)**

White Chocolate Cheesecake

Light and indulgent white chocolate cheesecake finished with a pistachio brittle and pistachio ice cream.

Freshly brewed tea & coffee

Plus a selection of herbal and fruit infusions