

Boxertrix Welsh Weekend 2013

Group Dinner

Breads to Start

Starters

French Onion Soup

With Gruyere Cheese Croutons

Wafer Thin Parma Ham & Chorizo

Celeriac & Potato Salad with Wholegrain Mustard & Orange Dressed Watercress Salad

Tian of Greenland Prawns

Bound in a Herb Mayo with an Avocado Puree and Lemon & Herb Salad

Wedges of Honeydew & Watermelon

Fresh Strawberries, Pineapple Sorbet & a Crushed Mango Sauce

Mains

Braised Shoulder of Lamb

On Honey Glazed Roots and Topped with a Minted Mash Crust, Drowned in Port, Rosemary & Redcurrant Sauce

Roasted Supreme of Lemon & Thyme Chicken

Dauphinoise Potatoes, Buttered Baby Veg & Fondant Potato with a Watercress & Chardonnay Cream

Roast Topside of British Beef

Horseradish Mash, Medley of Roasted Vegetables, Yorkshire Puddings and a Rich Shallot & Thyme Jus

Roasted Artichoke

Buttered Asparagus & Broccoli Parpadella, Bound in a Dolcelatte & Basil Cream Sauce, Finished with a Red Pepper Coulis

Dessert

Dark Chocolate & Almond Tart

Raspberry Compote, Chantilly & White Chocolate Curls

Poached William Pear

In a Sweet Rose Liquor Served in a Brandy Basket with a Rich Strawberry Ice Cream

Sticky Toffee & Walnut Pudding

Butterscotch Sauce with a Scoop of Vanilla Ice Cream

Strawberry, Pineapple & Mango Pavlova

Chantilly Cream & Tuile Curls

Cheese Board

Cheddar, Stilton, Brie & Cheshire

All Served with Oat Cakes, Biscuits, Apples, Celery, Grapes & Chutney

To Follow

Tea & Coffee