



Morgan Sports Car Club

Starter

Cream of mushroom & garlic soup infused with chopped tarragon finished with a herb croute

Chicken and herb terrine wrapped in bacon, dressed leaves and a homemade pear and apple chutney

Trio of melon with a sweet kiwi & ginger syrup with exotic fruits & raspberry sorbet

Home cured warm gravalax of salmon coated with a rich lime and dill butter sauce

Main Course

Braised rump of beef on a bed of clap shot potatoes, and a rich bacon and onion sauce scented with thyme

Honey roasted duck breast topped with glazed peach on a candied orange and lemon infused sauce with turned vegetables

Fillet of sea bass with jus vanilla on a bed of braised baby fennel with saffron and dill infused potatoes

Butternut squash, spinach and goats cheese filo parcel presented on a watercress sauce

Desserts

Butterscotch cheesecake topped with vanilla cream

Iced vanilla and coconut parfait with a berry compote infused with cinnamon

Chocolate brownie with vanilla ice-cream and a white chocolate sauce

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Coffee and Mints