Chess Club Annual Dinner Saturday May 7th 2011



Starters

Duck Liver Pâté
With homemade apple and pear jam & wholemeal toast

Wild Mushroom & Goats Cheese Tart
With caramelised red onion and a watercress salad

Black Pudding & Chorizo Salad With free range poached egg

Creamy Garlic Mushrooms
Served on toasted onion ciabatta

Mains

8oz Rump Steak With salad, fries & onion rings and peppercorn sauce

Roast Pork Belly with rich pan jus
Spring onion mash, creamed cabbage & bacon, black pudding

Sea Bream Fillet on Asparagus & Pea Risotto With roasted cherry vine tomatoes, rocket pesto

Spinach Ricotta Cannelloni Served with garlic ciabatta & rocket salad

<u>Desserts</u>

Rhubarb Fool with Lavender Shortbread

Hazelnut Meringues
With hazelnut praline cream & caramel syrup

Hackett's Chocolate Brownie
With hot chocolate sauce & ice cream

Raspberry & White Chocolate Crème Brulée With homemade cookie

Coffee & Mints to finish