

HERITAGE YEAR DINNER



SATURDAY, 13th JUNE, 1992

WINES

Chateau Faubernet
Bordeaux Superior C.B.

Graacher Himmel Reich
Reisling Kabinet

MENU

QUEEN CHARLOTTE'S FANCY

Toasted goats cheese, rolled in almonds
and served with wild strawberries

TERRINE FASCINE VALLEY

A delicate creamed carrot soup with orange segments

LAMB NOISETTES CHARTRES

Best ends of local lamb accompanied by fanned minted pears

BEEF BOMBILLA

Spiced contrefilet of beef garnished with crisp watercress

FILLET OF TROUT CAMILLA

Local caught trout wrapped in filo pastry
presented with lemon baskets
filled with mock caviar

GREEN PATCH SALAD

Tossed salad

STONE-RUN SALAD

Traditional Waldorf salad

SPRING POINT SALAD

The delightful combination of the Nicoise salad

CAPTAIN STRONG'S CONFECTION

A brandy basket filled with creme anglaise
topped with summer fruits
surrounded by a rich bramble coulis

PORT

COFFEE

DINNER MINTS