



Wednesday 24th July
Class Dinner
19.00 for 19.30

Starters

Smoked Salmon Salad

Smoked salmon

Served on a bed of fresh salad leaves, with a crème fresh and chive dressing & a twist of lime

Crispy Duck Pancakes

Shredded duck served with julienne cucumber and spring onion
Chinese pancake, hoi sin sauce and noodles

Main course

Serrano Chicken

A succulent chicken breast filled with manchego and chorizo
On a spiced bean bedding

Citrus Sea Bass

Pan fried sea bass fillet

Topped with Sumac and mango chutney =

Stilton and Mushroom Tart

A selection of wild mushrooms topped with stilton in puff pastry case

Desserts

Apple Charlotte

Apple compote in a cinnamon toasted cage with a blackcurrant sorbet

Fruits of the Forest Cheesecake

Served with crème Chantilly

Coffee and Mints

Followed by dancing to the 7 piece
'The Little Big Band'