



PROVINCE OF WEST KENT
TERCENTENARY GALA BALL



SATURDAY 11th MARCH 2017

MENU

Starter

Three Bird Terrine of Smoked Chicken, Guinea Fowl, Duck and Roasted Vegetables cooked in Cider Jelly with Duck Pate & Herbs Salad.

Fish Course

Pan-Fried Sea Bass Fillet on Seafood Risotto Galette (no shellfish) with Confit Fennel & Champagne Sauce.

Main Course

Loin of Lamb Wellington with Potato Dauphinoise, Jerusalem Artichoke Puree, Baby Carrots and Asparagus Tips & Barolo Jus.

Dessert

Symphony of Chocolate: Passion Fruit & White Chocolate Delice, Diamond Marjolaine, Rectangle Palette of Bitter Chocolate & Milk Chocolate Glaze.

Cheese and Biscuits Platters.

Coffee and After-Dinner Mints.