



Avon Mill Dinner

Friday July 16th 2010

Starters

Lamb and pistachio kebabs with a fresh mint yogurt dip

Baked Portabello mushrooms filled with bulgar wheat and vegetables

Rillettes of hot smoked, poached and smoked salmon

Mains

Chicken breast stuffed with porcini mushrooms and pancetta served with a Marsala sauce with sauté potatoes and seasonal vegetables

Fillet of salmon with a watercress sauce served with sauté potatoes and seasonal vegetables

Wild & field mushroom stroganoff with brandy served with rice and a garden salad

Puddings

Homemade chocolate and orange roulade with Cointreau

Strawberries with fresh cream served in a brandy snap basket

Cheese plate with Sharpham Brie, Barbers Vintage 1833 Cheddar B with grapes, celery, chutney & crackers

Coffee

Avon Mill blend with mints

2 courses & coffee £20.00

3 courses & coffee £24.00