

## Menu

Thursday 20 April 2017

### Starter

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Duo of crab cake and cod fishcake served with aioli, young mixed leaves, chilli and lemon dressing

*Vegetarian Option:*

Roquefort cheese, roasted pear and pumpkin salad with walnuts, endive and young mixed leaves, white truffle oil

### Main

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Pan fried supreme of guinea fowl with sweet potato gratin, braised red cabbage, berry game jus

*Vegetarian Option:*

Spinach and ricotta tortellini with sun blushed tomatoes, asparagus and basil cream sauce, lamb's lettuce and Parmesan

### Dessert

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Pink Champagne mousse on a layer of Almond sponge with peach compote

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Tea, coffee and petit-fours

If you would like the vegetarian option or have any special dietary requirements please notify [enquiries@idgte.org](mailto:enquiries@idgte.org) by 12 noon Wednesday 12 April 2017

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