



EXECUTIVE BOARD DINNER



serves 20 people

FIRST COURSE

Crab-n-Leek Dumpling with Coriander and Tomato

King Prawn with Champagne Gelee and Tarragon Zabaione

SECOND COURSE

Roast Cauliflower Soup with Truffled Stilton and Chive

Boston Bibb Salad with Gorgonzola, Candied Walnuts, and Sherry Vinaigrette

ENTRÉE

Dover Sole Muniere with Pink Potato, Jumbo Asparagus and Lemon Beurre Blanc

Lamb Saddle with Black Trumpet Soubise, Charred Cherry Tomato, Brussels Sprouts, and Lamb Jus

DESSERT

Grand Marnier Chocolate Truffles Rolled in Chopped Hazelnuts

White Chocolate Treacle Pudding with Gingersnaps and Fresh Cream