

THURSDAY 04 MARCH

COMBINED SERVICES CULINARY ARTS TEAM

Smoked Pan Fried Trout, Poached Molluscs, Rock Samphire
Crab Tortellini, Haricot Beans
Shellfish Bisque

Foraged Herb Crusted Loin of Welsh Lamb
Potato and Caerphilly Soufflé
Puree of Carrot, Sautéed Honey and Orange Leeks
Spiced Kale and Lamb Jus

White & Dark Chocolate Mousse on Bitter Chocolate Sponge
Molten Cherry Centre
Poached Cherries
Lemon Ice Cream