

Sponsors Discovery Dinner

9th September

Canapes in Banquet Kitchen

Groups 1 & 2

Cold:

Peeled broad beans with crisp pancetta, Taleggio cheese and herb vinaigrette
AGG

Ham knuckle mosaic with confit chicken with chick pea salad (cold) AH
Tomato and cucumber salad, thin sliced red onions, dots of farmer's cheese,
watermelon vinaigrette AGG

Cold truffled cauliflower vichisoise, crayfish jelly, shellfish burger KF
Tuna tartare with Jerusalem artichoke chips and aioli KF

Hot:

Red wine risotto with forest mushrooms and truffle leaves AGG
Sun dried tomato pesto crusted Atlantic salmon with Farro e bisi AGG
Sweet potato ravioli with sage butter AH
Corn meal crusted and pan roasted barramundi, tomato beurre blanc AGG
Spinach and soft cheese stuffed chicken breast a la Milanaise, on fingerling
potatoes AGG
Beef consommé with porcini LL

GROUP 1

Entrées

Number 8 with Karin Fransson

Carpaccio of cured salmon with vodka crème fraiche, red onion and Swedish
sweet and sour mustard sauce

Followed by

Gazpacho of herbs and salads clams in garlic pate a frie

Breezes with Angela Hartnett

Fillet of baby snapper with Provencal garnish baby shrimps and its own jus

Followed by

Roasted rack of lamb with tomato compote baby fennel and black olive jus

GROUP 2

Entrée

Silks with Jin R

Breezes through summer foliage

Red grapefruit seafood vermicelli with lemongrass chilli sauce

Followed by

Golden Pumpkin soup

The Brasserie by Philippe Mouchel with Lea Linster

Scallops in sealed shells

(Saint- Jacques en coquilles lutee)

followed by

Saddle of lamb "Bocuse D' Or"

(selle d' agneau "Bocuse D' Or")

My favourite potatoes

(Mes pommes de terre preferees)

Artichokes barigoule

(barigoule d artichauts)

Desserts in JJ's

Groups 1 & 2

Selection of Desserts by Sherry Yard in Breezes