

Leeds Castle Classical Concert 2016

Concert Dining Menu

Starters

Pressed Ham Hock Terrine, Fresh Piccalilli, Micro herb salad
Oak Smoked Scottish Salmon, Pickled cucumber and fennel salad
Goats chees and red onion tart, Balsamic Dressing and Rocket

Main Courses

Sun blushed tomato and Basil Stuffed Chicken Breast,
Rosemary and sea-salt Potatoes, Sautéed Green Beans
Supreme of Scottish Salmon, 3 bean and Chorizo cassoulets.
Caper, lime and Chilli butter
Wild Mushroom Tagliatelli, Sorrel and pine nut Salad

Desserts

Dark Chocolate Tart, Ginger Ice Cream
Baked Strawberry Cheesecake, strawberry compote, vanilla cream
Warm Lemon Sponge, Lemon Cured Sauce and Vanilla Ice Cream

Filter Coffee