

Leeds Castle Classical Concert 2017

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 Tagliatelle, 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