



Berkhamsted Cricket Meal 2013

Starters

Chicken Liver and Truffle Parfait

Chicken liver and truffle parfait, fig chutney, cheddar toast

Home Cured Salmon Gravlax

Chefs home cured salmon Gravlax with cauliflower puree, raisin dressing and a sweet sherry reduction

Poached Pears

Poached pears infused with star anise and vanilla, walnut and stilton salad (V)

Main Courses

Beef Three Ways

Rump steak, braised blade, cottage pie, horseradish dumpling, finished with oxtail jus

Tarragon rolled Chicken

Pan roasted breast of free range chicken rolled with tarragon and spices, with a slow baked roma tomato, and white wine jus

Red Pepper and Goats Cheese Tartlet

Roasted red pepper and goats cheese tartlet served with braised cos lettuce and a warm potato Verde dressing (V)

Dessert

Treacle Tart

Traditional treacle tart, served with lemon sorbet

Rich Chocolate Brownie

Rich chocolate brownie with walnuts, served with vanilla ice cream

Chefs Selection of Fine Cheeses

Fine cheeses with biscuits, and homemade fig chutney

To Finish

After Dinner Coffee

Filter coffee and petit fours