

Menu for World Doubles Gala Dinner

Friday 21st April 2017

in The Orangery at Prested Hall



Arrival drink and canapés at 7.00pm

Dinner at 7.30pm

Starters

Smoked salmon and spinach roulade with lemon dressing

Crab, prawn and avocado timbale with toasted lemon bread

Smoked duck salad with pomegranate and orange chutney

Toasted brioche topped with wild mushrooms and gruyere cheese (v)

Main Courses

(All main courses will be accompanied by fresh seasonal vegetables)

French trimmed rack of lamb with herb crust, mushroom and onion duxelle

4* Fish stew with monkfish, halibut, haddock, king prawns, mussels and cockles served with garlic bread and fresh spinach

Fillet of beef (cooked to order) on a potato rosti, mushroom ravioli and red wine jus

Ricotta, spinach and sweet potato torte with vine tomatoes, lemon and thyme cream (v)

Desserts

Dark chocolate and coffee mousse with cinnamon cream, langue de chat biscuits

Caramelised apple tart-tartin with vanilla ice cream, plum and star anise compote

Trio of mini desserts: raspberry pavlova, chocolate brownie, mango sorbet in a brandy snap basket

A selection of fine cheeses with savoury biscuits, grapes and chutney

Followed by coffee and petits-fours

Price £75 (£45 under 21s)

Dress code: Smart Casual (Jackets, no jeans). There will be an auction, and a speech from David Watson, Chairman of the T&RA, and informal talks from and with some-time world and British champions.

Please follow this link for more information about the auction; <http://www.prested.co.uk/wp-content/uploads/2012/05/WD-Auctions-lots.pdf>