

time was dinner

saturday 19th february 2011

appetisers...

love apples en cocotte tomatoes cooked with cream and parmesan
recipe from pen y bont inn, Derbyshire

or

mushroom, spinach and rice soup *recipe from knight's farm restaurant, Berkshire*

...starters

shrimp crepes alphonso and smoked salmon roll hors d'oeuvre *recipe from l'epicure, London and stoke edith house, herefordshire*

or

coquille st jaques *recipe from la toque blanche, london*

mains...

poulet med-orientale pan-fried chicken in a mild curry sauce with pineapple & mango
recipe from hollyhocks, brambley, surrey

or

steak a la vogue with a bacon, mushroom, chicken liver, onion, brandy and madeira sauce
recipe from tournedos a la vogue restaurant, brighton

vegetables served appropriate to the dishes recommended by the chefs at that time

...desserts

baked lemon meringue pudding

or

crepes des gourmets

or

black forest gateaux

...

tea or coffee with petit fours

£24.50 per person Club members £22.50