

WESSEX COELIAC UK LOCAL SUPPORT GROUP DINNER THURSDAY 8 FEBRUARY 2018

STARTERS

Warm confit duck, oriental rice noodle salad

Tomato and basil consommé

Pink petal gin cured chalk stream trout, celeriac roulade, charred cucumber and lemon dressing

MAIN COURSE

Poached Darne of salmon, parsley new potatoes with fine herb dressing

Pork tender loin, braised leeks, colcannon, cider jus

Braised chicken breast, chasseur sauce, baby carrots and pomme puree

Vegetable moussaka, tomato, red onion, olive and toasted almond salad (Almond milk white sauce)

DESSERTS

Passion fruit Panna cotta, oat and coconut crumb and mango coulis

Almond and pear sponge, raspberry jam, finished with a fresh crème anglaise

Chocolate and macadamia brownie, caramelised banana and strawberry

TEA or Filter COFFEE



February 201 person), (che	•	nt of (£18.00 per
Name of dine	r(s)	
Starter		
Main course		
Dessert		
Name of diner(s)		
Starter		
Main course		
Dessert		
Name		
Address		
Telephone		

Dear Janet

Email