

Annual Dinner Menu

Wednesday 21 September 2016

Radisson Blu Hotel, East Midlands Airport

Make your choice from the following mouth-watering menu

Starters:

Creamed Leek & Potato Soup with soured cream

Macerated cantaloupe melon, served with peppered pineapple, fresh mint and Pimms syrup

Chicken liver parfait with apricot and ginger chutney, toasted brioche

Mains:

Fillet of chicken wrapped in oak smoked bacon served with sautéed field mushroom, Café Au Lait sauce

Loin of pork, roasted with lemons, fennel and sage, served with herb mash and a sauce of apples, calvados and shallot

Seared fillet of Scottish salmon, with dill crushed new potatoes, saffron, shallot and citrus cream

Desserts:

White chocolate panna cotta with raspberry crumble and pistachio cream

Sicilian lemon tart, basil sugar glaze, strawberry mascarpone

Traditional tiramisu tort, espresso syrup and masala cream

Vegetarian dishes of the day will also be available