

McCarron & Co 27th September 2017

Amuse-bouche

Spiced Pumpkin & Coconut Soup

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Starter

Skewered Lemongrass Prawns
with Mango Salsa

Goats Cheese & Tomato Tarts

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Main Course

Sous vide Fillet Beef with Port shallot sauce
Roast new potatoes with Rosemary & garlic
Dauphinoise Potatoes
Steamed green vegetables
Steamed baby carrots

Baked Aubergine Rolls filled with Mozzarella

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Dessert

Orange & Almond Cake
served with Calvados soaked prunes & orange slices