

Old Millhillians Club



OM's City Dinner 2010

Bleeding Heart Dinner Menu OM City Dinner, June 10th 2010 18.30 Wine Cellar

Sweet Corn Velouté with Crème Fraîche and Herb Croutons (V)

or

Spring Pea and Goat's Cheese Mousseline with Radish and Pea Shoot Salad

or

Ballotine of Confit Duck, chicken and foie gras with summer vegetables a la grecque

or

Smoked Scottish Salmon with Horseradish and Dill Blini

Pasta Primavera – Home-made Tagliatelle with Spring Vegetables and Pecorino Cheese (V)

or

Roast Fillet of Sea Bass with Black Olive Gnocchi, Confit Cherry Tomato and Cabernet Sauvignon Syrup

or

Assiette of Suckling Pig, Roast Loin, Kromeskis of Shoulder and Faggot with Spring Bubble and Squeak

or

Roast Rump of Lamb with Pea Risotto, Baby Carrots and Salsa Verdi

or

Roasted Landes Chicken with Olive Couscous and Sauce Antiboise

Peach Melba Bombe with Vanilla Foam and Raspberry Tuile

or

Roast Caramelized Pear with Caramel Ice Cream and Tonka Bean Feuilleté

or

Hot Chocolate Fondant with Pistachio Ice Cream

Bleeding Heart Yard

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Café and Petits Fours