



SPRING NIGHT AT THE PROMS DINNER

Saturday 27th March 2010

HOME-MADE PARSNIP & CARROT SOUP
With ciabatta croutons

DUO OF HONEYDEW & CANTALOUPE MELON
Honey sabayon and fresh fruits

SMOKED SALMON & PRAWN PAUPIETTES
With marie-rose sauce and crisp salad garnish

ROAST SIRLOIN OF BEEF
With Yorkshire pudding, creamed horseradish and natural pan jus

OVEN BAKED LOIN OF COD
Topped with a Cajun spices and crayfish butter

PAN COOKED CHICKEN SUPREME
Filled with an asparagus mousse, with tarragon cream

WOODLAND MUSHROOM & SAFFRON RISSOTTO
Topped with a fine herb salad and parmesan crisp

GOOSEBERRY & APPLE CRUMBLE
With vanilla custard

BLACKFOREST GATEAU
Served with double cream ice cream

LEMON CURD CHEESECAKE
With peanut brittle

FRESHLY BREWED COFFEE & MINTS



Spireburn
at
HURST GREEN

A little corner of old England
AND HOME TO THE TOLKIEN TRAIL

17TH CENTURY COUNTRY HOTEL RESTAURANT & FUNCTION SUITE