

IDOR 2015 Dinner Menu

First Course

Smoked fish pate with dill, served with horseradish and citrus salad, Melba Toast

or

Terrine of chicken and wild mushrooms with spiced pear chutney

or

Pea and leek tart with baby leaf salad and Balsamic Dressing (v)

Main Course

Baked supreme of salmon with white wine cream and fresh herb sauce

or

Braised beef in red wine with baby onions and pancetta

or

Mushroom and walnut stroganoff with saffron rice (v)

All served with fresh vegetable and potato, except the stroganoff

Dessert

Apple and rhubarb crumble with cream

Coffee