

Aylesbury MG Club
Annual Dinner 2019

Menu

Amuse bouche

Starters

Confit Loch Duart salmon

Duck dripping crumpet, hollandaise, smoked foie gras

or

Buckmoorend farm pork belly

Charred pineapple, mead gravy, English mustard emulsion

Mains

Dry aged Hereford fillet of beef

White asparagus, oxtail pearl barley, celeriac, nasturtium leaves

or

Wild halibut

Shellfish beurre blanc, confit heritage potato, oyster leaf

Seasonal vegetables

Dessert

Amedei dark chocolate cheesecake

Roasted hazelnuts granola, tonka bean and Jerusalem artichoke ice cream

or

Sticky toffee pudding

Medjool dates, rum and raisin ice cream, Pedro Ximenez caramel

For Vegetarian Choices see next page

Vegetarian Options

Starter:

Jerusalem artichoke soup with
truffle artisan cheese toastie and pickled eryngi (V)

Main:

Chequers bubble and squeak (V) –

(Trio of seasonal cabbage, hazelnut and kale pesto, wyfe of Bath cheese)