

The Paris Fine Art Salon, 1791-1881

Gala Dinner

Thursday 5 September 2013

Starter

S1: Herb cured salmon, tiger prawn and pickled herring, rocket salad with seawater pearls and creamy dill dressing

or

S2: Salad of melon with salted walnuts, crumbled Devon blue and rosemary balsamic glaze (V)

Main Course

M1: Roasted south Devon fillet of beef with creamy mash potato, honey glazed baby onions and a Madeira jus

or

M2: Sea bass on crushed new potatoes with vermouth and wild mushroom sauce

or

M3: Pumpkin and sage ravioli set upon a rich ratatouille with a cream vegetable pesto (V)

Dessert

D1: Stem ginger crème brûlé with poached apricots, clotted cream ice cream and amaretti crumb

or

D2: Black cherry brownie with compote of cherries in brandy

or

D3: West Country cheeseboard with grapes, selection of wafers and Otter vale chutney

Tea/Coffee and petits fours