

**'A NIGHT AT THE MOVIES'
FUNDRAISING DINNER
MENU**

WEDNESDAY 30TH OCTOBER 2019

SMOKED SALMON TERRINE WITH SALSA VERDE

OR

NORFOLK'S GARDEN

SESAME COATED TOFU, WITH CURED COURGETTE RIBBONS, AND A ROASTED
LEMON JUS

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OPEN WELLINGTON

TRADITIONAL BEEF WELLINGTON WITH A TWIST, SERVED WITH VEGETABLES
AND POTATO ROSTI

OR

WILD MUSHROOM, HALLOUMI, SPINACH, AND PINE NUT PUFF PILLOW (V)

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BLACKBERRY DIPLOMAT

BLACKBERRY BAVAROIS ON A GENOISE, SOAKED IN NORFOLK GIN
AND ACCENTUATED WITH DRIED BLACKBERRIES

