

Cruisers Dinner Menu
Saturday 7th March 2015

To Start

1. Smoked trout salad with beetroot, new potatoes red peppers and baby herbs finished with a crème fraiche and lemon dressing
2. Carrot and orange soup served with olive oil croutons
3. Rustic game terrine studded with prunes flavoured with port and brandy served with red onion marmalade and olive oil toasts
4. Portabella mushroom topped with spinach, bacon, shallot and red Leicester cheese and glazed under a hot grill

To Follow

- A. Fillet of sea bass pan fried served with crushed new potatoes, fennel, shallots and pak choi finished with a white wine and dill sauce
- B. Confit of duck leg flavoured star anise slowly cooked and served with mashed potato, pan fried mushrooms and a spicy plum sauce
- C. Pork tenderloin roasted in the oven served with sautéed potatoes, and a wild mushroom, shallot, flat parsley and cream sauce
- D. Open ravioli topped with asparagus, wild mushrooms, sun blushed tomatoes and shallots served with a basil flavoured sauce

Served with a selection of vegetables

To finish

1. Prune, brandy and almond tart served with butterscotch ice cream
2. Blueberry and vanilla pannacotta served with a shortbread biscuit
3. Choux pastry ring served with an orange curd and nutty praline cream finished with a dark chocolate and vanilla sauce
4. Meringue pavlova topped whipped cream, fresh pineapple, coconut ice cream and toasted flaked almonds

Coffee and Petit fours

Payment: Please let me have your £21.00 per head by February 20th. Cheques should be payable to R Culverhouse and sent to "Robin Hill" Trampers Lane, Fareham, PO17 6BU