

Niblett Memorial Lecture Dinner
20 October 2012

Starters

Anti pasti - a selection of Italian-style delights

Lentil, lemon and roasted red pepper soup
with toasted almonds (v)

Main courses

Duck breast with a red currant and port sauce

Wild mushroom and sun-dried tomato risotto (v)

Dauphinoise potatoes

Broccoli and cauliflower cheeses with whole grain mustard

Roasted fennel and carrots with honey and caraway seeds

Green beans with tomato and red onions

Desserts

Chocolate darioles with crème Anglaise

Apricot and ginger pudding with a toffee sauce

