

## **PMSC Dinner Dance Menu**

### **Starters**

- S1** Seafood Chowder
- S2** Fresh salmon cured with pernod, orange and dill, served on a salad of marinated fennel and spinach with a balsamic and beetroot dressing
- S3** Carpaccio of beef with basil and fresh parmesan
- S4** Open tart of roasted butternut squash, feta cheese and pumpkin seed on a salad of marinated fennel and green beans

### **Mains**

- M1** Shank of lamb braised in red wine, baby onion, thyme, button mushrooms and pancetta served with a root vegetable puree
- M2** Fillet of chicken filled with garlic and sunblushed tomato butter wrapped in parma ham served on a mustard crush potato
- M3** Pan fried sea bream on braised lentils with tarragon and prawn jus
- M4** Wild mushroom risotto with asparagus and grilled goats cheese

### **Desserts**

- D1** Summer fruit brioche pudding torte with a ginger anglaise
- D2** Crème caramel with fresh strawberries, shortbread biscuits and a thick set cream
- D3** Chocolate and banana brownie with a pistachio ice cream and a butterscotch sauce
- D4** Baked lemon tart with mascarpone and a compote of fresh berries