

Fairtrade Dinner

Thursday 8th March 2012

Amuse Bouche

Carpaccio of Home Cured Ham
with Fairtrade olive salad and honey and thyme dressing

or

*(v) Homemade Ravioli of Spinach, Mushroom and Quails Egg
with beurre blanc and parmesan

or

Terrine of Poached and Confit Guinea Fowl
with sherry vinaigrette and white wine jelly



Pan fried Coley

with Fairtrade borlotti bean stew and olive tapenade

or

Stuffed Saddle and Cannelloni of Rabbit
with beetroot fondant, peas and beans

or

Trio of Rother Valley Reared Pork
Stuffed Trotter, Seared Fillet and Pudding of Braised Shoulder
with caramelised apple and black pudding mash

or

*(v) Tomato and Yorkshire Blue Risotto



Trio of Fairtrade Desserts



Fairtrade Filter Coffee

A Latin American Blend from Colombia and Costa Rica

or

Fairtrade Tea from Kenya

Served with Fairtrade Mocha Ginger Biscotti and
Fairtrade Chocolate Fudge

All fish products are from farmed and sustainable sources

All pork is home reared on our farm at

Rother Valley Campus, Dinnington

All game is supplied by our local butcher

*Available as a starter or main course