

## **RFS Whole Society Meeting Dinner 2018**

### **Gipsy Hill Hotel, Exeter**

#### **To Start**

- 1) *Smoked salmon layered salad of beetroot & cucumber*
- 2) *Tomato, buffalo mozzarella and wild rocket salad dressed with balsamic vinegar & herb oil*
- 3) *Chicken and wild mushroom parfait with crisp toast and rich fruit chutney*
- 4) *Avocado and cherry tomato salad with tossed wild rocket, basil and a balsamic herb vinaigrette*

#### **To Follow**

- 1) *Fillets of plaice poached in fish stock with chives, with a white wine, tomato and chive cream sauce*
- 2) *Pan roast duck breast served with a cherry brandy sauce*
- 3) *Roasted rump of lamb with a rosemary jus*
- 4) *A tartlet of spinach, tomato, garlic and goats cheese*

#### **To Finish**

- 1) *Raspberry & vanilla crème brûlée with homemade shortbread*
- 2) *Sticky toffee pudding with clotted cream*
- 3) *Tangy lemon cheesecake with a drizzle of berry coulis*
- 4) *Layered chocolate mousse*