

# Menu

The David Gunn Memorial Lecture  
Thursday 17<sup>th</sup> October 2019

## *Starter*

### Dorset Blue Vinny Double-Baked Soufflé (v)

*Caramelised Wiltshire onion truffle, onion purée, Isle of Wight tomato and plum chutney*



## *Main Course*

### Roast Cotswold White Chicken

*Berkshire sage and onion fondant, mini Yorkshire pudding, bread sauce croquette, Maldon salt baked winter roots, crispy Cambridge kale, chicken jus*

*Or*

### Sister Sarah Goat's Cheese and Yorkshire Hazelnut Boudin (v)

*Norfolk greens, Maldon salt baked winter roots, grilled king oyster mushrooms, Russets baked potato and crisp*



## *Dessert*

### Plum Treacle Tart, Croissant Ice Cream (v)

*Roast plum treacle tart, sweet lemon purée and croissant ice cream*

*Or*

### Plated Selection of British Cheeses

*British artisan cheeses, artisan breads, biscuits, peppered quince purée, celery and grapes*



### Coffee & House of Lords Chocolate Truffles

## Wines

*House of Lords Sauvignon Blanc  
& House of Lords Pinot Noir*

(v) suitable for vegetarian