



Plymouth Branch
Royal Tank Regiment Association
100th Anniversary Cambrai Dinner. 1917/2017

STARTER

A. Spiced Tomato and Red Pepper Soup

Chilli Oil and Croutons

B. Smoked Haddock and Prawn Fish cake

Sun blushed Tomato Mayonnaise, Caper and Rocket Salad

C. Ham Hock and Chive Terrine

With Pickled Baby Onions, Pea Shoots and Piccalilli

D. Grilled Halloumi

Tarragon and Caper Dressing, Rocket, Sun blushed tomato and Olive Salad

MAIN COURSE

A. Roasted Cannon of lamb

Sauteed Cabbage and Bacon, Chateau Potatoes and a Rosemary Jus

B. Herb Crusted Salmon Fillet

Crushed potato Champ, Wilted Spinach and a Zesty White Wine and tarragon Sauce

C. Braised Belly Pork

Mashed Potato, Cornish Black Pudding, Seasonal Vegetables and Caramelised Onion Sauce

D. Pistachio, Cranberry and Parsnip Nut Roast

With Roasted New Potatoes, Gravy and Seasonal Vegetables

DESSERTS

A. Cherry and Chocolate Roulade

With Vanilla, Cherry and Cream Filling, topped with a Rich Chocolate Sauce

B. Cinnamon Spiced Fruits of the Forest Crumble

Topped with Almonds and finished with Vanilla Ice Cream

C. Selection of Cornish Cheeses

With Water Biscuits, Celery, Grapes, Plum and Cider Chutney and Walnut Bread

D. Salted Caramel Profiteroles

With Warm Chocolate Sauce

Tea, coffee and Mints

The meal includes 2 glasses of wine and a glass of port.