



Royal Tank Regiment Association
Cambrai Dinner (2018)

Starters

A. Leek, Potato and Watercress Soup
Herb Oil and chunky croutons

B. Potted Prawn and Crayfish Cocktail
Layered with Iceberg, in a Zesty Marie rose Sauce, Pea shoots and Toasted Bloomer

C. Pressed Duck, Spring onion and Hoi-sin Terrine
With a sweet plum dressing and sesame toast

D. Asparagus, Horseradish and Parmesan Tart
With a Poached Egg, and Rocket Salad

Mains

A. Duo of Westcountry Lamb
Slow roasted Lamb shoulder, Lamb and mint Suet Pudding, with rosemary roasted potatoes, wilted spinach, fine beans and thyme and roasted garlic sauce

B. Herb Crusted Cod Fillet
Wilted Spinach, Sautéed New Potatoes, Fine Beans and finished with a Creamy Cheddar and Chive Sauce

C. Char-grilled Pork Tenderloin
Thyme Mash Potato, Sautéed Savoy Cabbage, smoked bacon lardons and finished with an Apple and Cider Sauce

D. Quorn, Wild Mushroom and Walnut Pudding
Served with Sweet potato puree, caramelised onion marmalade and Mustard Sauce

Desserts

A. Warm Ginger Sponge Pudding
Ginger infused Forest Fruits, Rum and Raisin Ice Cream

B. Cointreau and Mandarin Cheesecake
Topped with Vanilla Mascarpone and toasted pistachio crumb

C. Selection of Cornish Cheeses
With Water Biscuits, Celery, Grapes, Plum and Cider Chutney and Walnut Bread

D. Salted Caramel Chocolate Tart
With a Mint and Raspberry Compote and Vanilla Ice Cream

Tea, Coffee and Mints