



THE WELLINGTON ARMS

Isabel Dinner

Tuesday 29th July 2008

Canapés

Parmesan cheese straws & fat olives

1st Course

Home-grown pumpkin flowers stuffed with ricotta & parmesan
aside a salad of Henwood-grown rocket

2nd Course

Char-grilled diver-caught scallops
on English samphire sautéed in butter & garlic

3rd Course

Roast rack of English lamb
with a potato rosti & proper mint sauce

4th Course

A jelly of home-grown rhubarb & strawberries
with Persian fairy floss & pouring cream

5th Course

Three excellent British cheeses from Grey's of Pangbourne
with our quince paste & biscuits

Coffee, tea or herbal infusion

Menu may be subject to slight change
£75.00 per person, inclusive of VAT