

MASTER BUILDER'S HOUSE

BUCKLER'S HARD

OAKHAVEN GALA DINNER

19 APRIL

STARTERS

Rosary Ash goats cheese, spring herb salad, pickled radish, toasted walnuts

Heritage tomato salad, red onion, celery, sourdough

Leek & potato soup, chive creme fraiche

MAINS

Slow cooked lamb rump, Jersey royal's, mint braised peas

Pan fried sea bream, crushed potatoes, Tenderstem, cockle butter sauce

Pea & mint risotto, goats cheese, walnuts

PUDDINGS

Passion fruit crème brulee, caramel sauce, blueberries

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

Beauvale blue cheese, celery, grapes, chutney & crackers

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