



**Liberal Democrat Annual Dinner  
Main Menu**

**Amuse Bouche**

Lime cured scallop, flying fish caviar, wasabi mayonnaise, compressed cucumber and crispy salmon skin

**Starter**

Beetroot cured salmon, golden beetroot, new potatoes, watercress, pickled shallots and capers with horseradish cream

**Main Course**

Braised shank of Spring lamb, red wine and anchovy sauce , heritage carrots, cavalo nero and rosemary boulangerie potatoes

**Dessert**

Chocolate marquise, hazelnut and almond crumble, marmalade crème Chantilly, Spring flowers

**Cheese**

Brie and goat's cheese with onion marmalade, grapes and crackers

**Wine per person**

1 bottle Villa Montes 2019 Sauvignon Blanc 37.5cl

1 bottle El Coto 2016 Rioja Crianza 37.5cl

Or

**Alcohol Free Sparkling Beverage per person**

1 bottle of BLÅ, 75cl

Notes of jasmine and citrus on the nose with a well-rounded palate of white, green and Darjeeling tea.



**Liberal Democrat Annual Dinner  
Vegetarian Menu**

**Amuse Bouche**

Jerusalem artichoke purée, salt baked celeriac, pickled shallots, hazelnuts and truffle oil

**Starter**

Roasted Beetroot, puy lentils, pumpkin seeds, pickled shallot and goat's cheese salad

**Main**

Wild mushroom, spinach, butternut, garlic and parsley pithivier

**Dessert**

Chocolate marquise, hazelnut and almond crumble, marmalade crème Chantilly, Spring flowers

**Cheese**

Brie and goat's cheese with onion marmalade, grapes and crackers

**Wine per person**

1 bottle Villa Montes 2019 Sauvignon Blanc 37.5cl

1 bottle El Coto 2016 Rioja Crianza 37.5cl

Or

**Alcohol Free Sparkling Beverage per person**

1 bottle of BLÅ, 75cl

Notes of jasmine and citrus on the nose with a well-rounded palate of white, green and Darjeeling tea.