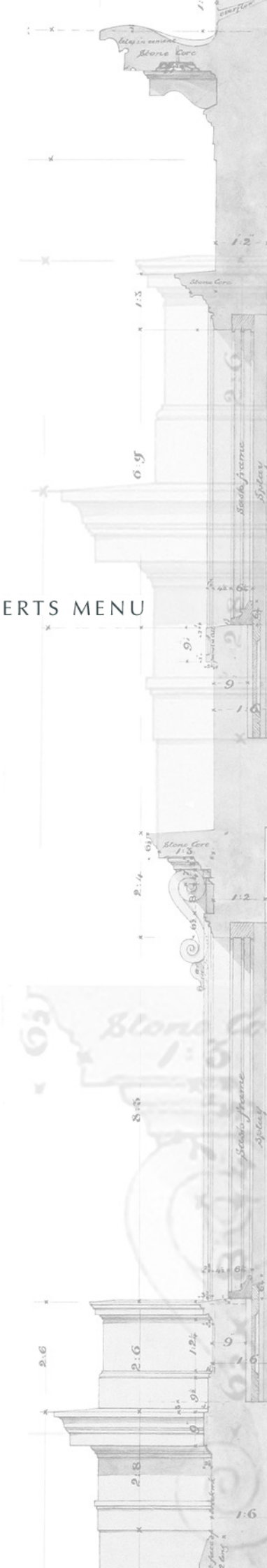




EATON SQUARE CONCERTS MENU



E A T O N   S Q U A R E   C O N C E R T S   –   A U T U M N   2 0 0 7

2 courses priced at £19.50 per person

S T A R T E R S

Forest Mushroom & smoked gammon ham chowder

Twice baked Montgomery cheddar and thyme soufflé, apple and hazelnut salad

Tian of white Devon crab, crisp potato wafer, lime & ruby grapefruit

Devilled veal kidneys & mushrooms on toasted Poilane sourdough

M A I N

Market fresh fish of the day

28 day dry aged Aberdeen Angus sirloin, giant chips, watercress, béarnaise sauce

Braised shoulder of Welsh lamb navarin, bashed neeps & carrots, roasted root vegetables

Spinach and Highfield Farm goats curd dumplings, butternut puree, roasted squash, soft creamed leeks & sage

D E S S E R T

Coffee crème brûlée, cinnamon & sugar doughnuts

Warm spice cake, poached plums and lemon curd

Blackberry frangipane tart, chocolate custard & pistachio ice cream