

BATTLE OF FLOWERS LUNCHEON 2018



ENTRÉE

Rillettes of smoked salmon and cucumber salad

MAIN COURSE

Chicken breast wrapped in prosciutto with sage, Jersey royals and salad

DESSERT

Glazed Tarte au Citron with lime crème fraîche

VEGERTARIAN OPTION

Tian of Galia Melon, Charentais & Watermelon with berry compote

Flat cap mushrooms, goat cheese, tomatoes and aubergines with crispy leeks and pesto

Glazed Tarte au Citron with lime crème fraîche