

**MENU FOR 21<sup>st</sup> May 2010 ROYAL VISIT.**

Terrine of Cambridgeshire ham hock served with a salad of roasted and pickled  
beetroot

*Wine – Menetou-Salon Cuvee Beatrice Domaine Henry Pelle 2008*

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Pan fried fillet of Wild Scottish salmon with served on crushed Jersey royal  
potatoes with chive Butter sauce

*Wine – Pernand Vergelesses Blanc Remi Rollin 2007*

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Traditional Lemon Posset served with Shortbread Biscuits

*Wine – Coteaux du Layon Beaulieu La Soucherie Claude Papin 2005*