

International Friendly; England v Ghana Tuesday 29 March 2011

The Bobby Moore Room

Bowls of Kalamata olives and sunblushed tomatoes

A selection of sour dough breads
Guidette 4 star balsamic, il pesatore olive oil

Starter

Handpicked Cromer Norfolk crab
rocket salad, citrus dressing soured cucumber, crisp sour dough croute

Main Course

Duo of Cornish lamb
garlic roasted rump of lamb, shepherds pie of slow braised shoulder of lamb
Winter greens, a sweet thyme jus
or
Supreme of halibut,
clam chowder, roasted vine cherry tomatoes

Dessert

Rose and raspberry dome, raspberry coulis
or
British cheeses
Shropshire Blue and Tasty Lancashire,
soured cherry loaf, quince jelly, fruit chutney and dried apricots

Freshly brewed 100% Arabica Fairtrade coffee or
Tea and herbal infusions
Box of handmade petits fours

Post Match

Open tartlet filled with red onion mash and mini Cumberland sausages

DRINKS PACKAGE

Champagne Reception (served to table)
Albert Bichot Saint-Veran and Chateau Lamothe. Mineral water with luncheon
Complimentary beer, wine and soft drinks until kick-off
Trayed beer, wine or soft drink to be available from bar area at half time
Complimentary beer, wine and soft drinks for one hour after final whistle