



Friends of Highbury School

Menu

Starters

Homemade chicken liver paté with melba toast,
served with a mixed leaf salad and piquant cranberry sauce

Melon with Serrano ham and cherry tomatoes, flavoured with fresh basil

‘The Venue’ prawn and crayfish salad with lemon mayonnaise,
served with chicory and mango coulis

Field mushrooms flavoured with white wine and fresh tarragon,
finished with cream and garnished with chopped parsley

Mains

Roast locally matured beef served with Yorkshire pudding and horseradish sauce

Roast spring chicken seasoned with fresh herbs and sea salt,
served with savoury stuffing

Crusted fillet of salmon:

Fillet of wild Scottish salmon with fresh herb crust
served with a white wine sauce, flavoured with fresh dill

Zucchini stuffed with Moroccan style couscous

Oven roasted potatoes in olive oil, seasoned
with cracked black pepper and sea salt, flavoured with rosemary

Marquis potatoes
Mélange of fresh vegetables

Desserts

Homemade sherry trifle

Mille Feuille

Bilberry pie with custard

Strawberry pancakes with whipped cream

Coffee and mints