**DINNER MENU**

LINNEAN SOCIETY

*14th JUNE 2014, 19:00*

CRUNCHY LYME BAY LOBSTER & SMOKED SALMON WONTONS

A rich smoked salmon & lobster mousse wrapped within wonton skins & deep fried, served on local leaves with hoi sin & homemade chilli jam

SWEET CHARENTAIS MELON

An ice chilled orange melon filled with summer strawberries & peach coulis then topped with champagne sorbet

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SUPREME OF CHICKEN

A prime breast of chicken filled with smooth asparagus mousse and carved on to a deep saffron cream

SAUTEED FILLETS OF SEA BASS

Pan fried and layered with baby spinach and surrounded by a Portland crab sauce

BUTTERNUT SQUASH & NUT FILO “V”

Crunchy leaves of filo pastry encasing butternut squash, chick peas & nuts with herbs & spices, then finished with a harissa sauce

*Selection of vegetables and potatoes*

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HOMEMADE LEMON TORTE

With lemoncello, Weymouth clotted cream, St. Clements confiture & redcurrants

CHEESE BOARD

A selection of local cheeses with celery, nuts, fruit, chutney & biscuits

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FRESHLY BREWED COFFEE

With cream and mints