

Penny School Gallery

Winter Dinner Menu 2010

Friday & Saturday from 6pm

Chunky Pea & Ham Soup	Medium 12	Large 15
Duck & Pistachio Terrine with Cornichons & Salad		15
Prawn & Waterchestnut Dumplings		12
Bruschetta with Rocket, Smoked Salmon & Mascarpone		12
Ragout of Daylesford Venison with Juniper & Mushrooms. Served with Celeriac Puree & Sautéed Broccoli		38
Pan Fried Duck Breast with poached Lochinver Farm Figs, Potato Gratin & Green Beans		35
Green Prawns sautéed with Fennel & flambéed with Pernod. Served with Saffron Rice, Red Capsicum & Snow Peas		28
Corned Beef. Pickled Prime Topside with our own Fresh Horseradish Sauce, Rosemary Polenta, Glazed Carrots & Peas		25
Pumpkin & Pistachio Risotto with a Green salad		24
Sticky Date Pudding with Butterscotch Sauce & Double Cream		14
French Style Lemon Tart with Double Cream		12
Premium Cheese Platter. Holy Goat, Sheep's Pecorino & Brillat Savarin		18

11 Church Street Maldon

Open Log Fire

Bookings advisable

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