

The Society of Dorset Men COUNTY DINNER

Saturday 10th May 2025

6.45 pm for 7.15 pm

MENU

Dress : Black tie/Lounge suit

STARTER

- [A]** **Chicken Liver and Cognac Parfait**
blood orange and thyme gel, soft baby herb salad, toasted sourdough
- [B]** **Goats Cheese Mousse and Beetroot**
whipped goats cheese mousse, sliced beetroot, crushed pistachio sourdough and rapeseed crostini, garden chive
- [C]** **Dorset White Crab and Chesil Smokery Trout**
handpicked white crab meat, chesil smoked trout, tomato crème fraiche and caramelised lemon, garden chive oil

MAINS

- [D]** **Brined, Slow Cooked and Pressed Pork Belly**
12h slow cooked pork belly, carrot and potato terrine, baby glazed vegetables, grain mustard jus
- [E]** **Pan Roasted Seabass Fillet**
Crushed baby potato and fennel, glazed seasonal vegetables, lemon butter and caper sauce
- [F]** **Homemade Chive Potato Dumplings**
wild mushrooms, tomato, baby rocket and parmesan

DESSERT

- [G]** **Classic Lemon Tart**
Dorset clotted cream gingerbread crumb
- [H]** **Dark Chocolate and Hazelnut Torte**
smoked sea salt, vanilla whipped mascarpone
- [J]** **Apple Tart Fine**
cinnamon whipped cheesecake mousse
- [K]** **Blue Vinny Cheese**
Served with Thomas Fudge crackers, homemade Heath farm tomato chutney, Grapes, Celery and Quince jelly

£45.00 per person

For enquiries or further details, please email chrisgoodinge@hotmail.com

List your party and their choice of menu (e.g. John Smith A, E, H).

Email your booking to the Treasurer mogwich@hotmail.com

Pay 'Society of Dorset Men' by bank transfer to 40-46-23 A/c 21182226

For those not using internet banking, please email the Treasurer for alternative arrangements