CONTRADICTORY WOOLF

Dinner at Glasgow City Chambers Saturday 11 June 2011

Menu

Fairtrade Red/White Wine Sparkling/Still Water

Vegetarian

Smoked Haddock Rarebit with Herb Gnocchi

* * * *

Pan Seared Farmhouse Chicken with Thyme & Chicken Livers

Spring Onion Mash Fine Green Beans & Vichy Carrots Pressed Roma Tomato &
Mozzarella Terrine,
Soft Poached Quails Egg,
Baby Asparagus With Aged
Balsamic Reduction

* * * *

Forrest Mushroom Suet Pudding, Pickled Garden Vegetable Salad

* * * *

Chocolate & Raspberry Delice

* * * *

Fairtrade Tea/Coffee
Petit Fours

* * * *

Cost: £45

(Includes transport to venue)