



MERCHANT TAYLORS'

EVENTS WITH CHARACTER



# ARC Congress Dinner Menu

## Wednesday 25 February 2009

### Starter

*Mille feuille of tomato and smoked chicken,  
with pesto & chive balsamic dressing*

*(V) Mille feuille of tomato and asparagus,  
with pesto & chive balsamic dressing*

### Main Course

*Grilled noisette of lamb with sweetbread & wild mushroom mousse,  
red wine and minted bernaise sauce*

*(V) Butternut squash risotto*

### Dessert

*Warm apricot shortcake with vanilla sauce & vanilla ice cream*

*Coffee and truffles*

*After dinner liquors can be obtained  
from the bar in The Cloisters*

### Wines

*Chardonnay de L'Ardeche 2007*

*Merchant Taylors' Own Label Ch Rouquette 2003*