

Food, Glorious Food Menu
The Edward Johnston Foundation Seminar
Saturday evening 31st May 2008



Homemade Brie Broccoli and Spinach Tart

On a parmasan and poppy seed pastry

Jacket Potatoes

Baked in sea salt and black pepper, with butter and grated cheese

Served Hot

WITH

Mixed baby leaf salad

*Rocket, watercress, lambs tongue, oak leaf lettuce
with strawberries & pumpkin seeds*

Tomatoes, Tomatoes!

*Selection of seasonal ripe tomatoes; plum, beef, cherry,
garden & sundried, olive oil, and fresh basil*

Chunky American coleslaw

*Crisp white cabbage, grated carrot, onion in mayonnaise
with poppy & mustard seed, chopped parsley*

Carrot, Orange & Sesame Seed Salad

*Grated sweet baby carrots, marmalade vinaigrette, toasted sesame seeds
& raisins finished with Italian parsley*

Baskets of crusty breads

pudding

Strawberries and Cream

*Fresh English strawberries, jugs of cream and warm chocolate fudge sauce
With little almond biscuits and chocolate Rossini*