

charity dinner

Menu

Starters

Stornoway black pudding and chorizo croquette, confit sunshine tomatoes, potato scone and homemade HP

Beetroot and dill cured salmon, soda bread toasts and shredded green slaw

Black dahl, turnip pakora, mango chutney and coconut yoghurt dressing

Mainers

Spiced pork belly, jersey and confit shallot hash, sweet corn puree, pickled apples and apple cider jus

Salt baked pollock, ragout of cannellini beans, chorizo and clams, preserved lemons, garlic alioli

King oyster mushrooms, smoked garlic and garden pea croquettes, potato terrine and mull cheddar mornay cream sauce

Desserters

Plum and golden raisin frangipane tarte, creme fraiche, almond brittle crumb

Coconut and cardamom creme brulee, stem ginger shortbread



Thursday 14th March 2019

7 for 7.30pm

@ the Finn & Bear, Leith

3 course dinner & welcome drink

£35 per person

all proceeds to WorkingRite

for more information and to book seats,
please contact alison@workingrite.co.uk
0131 5553 9395

workingrite

because everyone remembers their first boss