

25th Anniversary of RAF Personnel - Celebration Dinner  
Saturday 9th March, 1965



To Start

Sourdough crumpet  
wild mushrooms - black garlic - watercress

Duck & port parfait  
apple - brioche - caramelised onion - hazelnut

Smoked salmon cocktail  
Thousand Island dressing - gem lettuce - toasted focaccia

Mains

Heritage beetroot, Helford blue & caramelised onion tart  
rocket - walnut - balsamic

Corn fed chicken - wild mushroom risotto  
wing kiev - local kale - rosemary sauce

Roasted cod - asparagus - winter kale  
cucumber & lime sauce - champ potato

Desserts

Coconut pannacotta  
rum infused pineapple - mango sorbet

Dark chocolate brownie  
chocolate sauce - salted caramel ice cream

Mulled winter berry pavlova  
candied orange - blackberry sorbet

Housel Bay hotel, Dining Room

