

The Harrison Chefs' Forum Dinner
Tuesday 12th December 2006
Held in the Dining Room at Cranleigh School

Cauliflower Panna Cotta with Oyster Jelly and Caviar

Warm Fruitwood Smoked Salmon in Cows' Milk with Potato Gnocchi and Balsamic Glaze

Vine Ripe San Marzano Italian Tomato Sorbet with Tomato Tartare

Seared Organic Marsh Fed Rump of Lamb, Roasted over Hay and Lavender, Vanilla Infused Acacia Honey on a bed of Spinach, served with Pommes Anna and a Port Wine Reduction

Blueberry and Greek Yoghurt Soup with Sicilian Lemon Powder Dust

Chocolate Fondant with Beetroot Ice Cream Crème Anglaise with Liquorice Ripple

Followed by Coffee, Petit Fours and a healthy and far reaching discussion on craft skills

Dinner was cooked by John Smith, Chef Manager at Cranleigh School