



KATE'S BIRTHDAY DINNER
TUESDAY 7TH APRIL
PIGERTONS, HESDIN ESTATE

ROAST SUPPER

*Roasted Organic Castlemead Chicken
Lemon & Thyme
or*

*Roasted Rib of Beef
Salt & Peppered*

served with

*Roasted Potatoes, Gratin Dauphinois, Honey & Thyme Roots,
Cauliflower & Leek Gratin, Glazed Shallots, Spring Greens,
Yorkshire Pudding. Beef Stock Gravy
Horseradish Sauce*

TO FINISH

Dark Chocolate Profiteroles with Crème Pâtissière

*Strawberry Meringue Pavlova
Vanilla Cream, Blackcurrant Coulis*

