

**THE ARTS SOCIETY EASTBOURNE**  
**SUMMER LUNCH AT THE POWDERMILLS HOTEL**  
**TUESDAY 4<sup>TH</sup> JUNE 2019 at 12.30PM for 1.00PM**

**£29.00 to include coffee and gratuities**

**Please choose one dish for each course from the menu below by ticking the box**

**First Course**

|   |  |
|---|--|
| Potato & Watercress Soup with Poached Quails Egg                      |  |
| Terrine of Spiced Duck with Plum Jam, Anise & Coriander Toast         |  |
| Pressing of Heirloom Tomatoes, Goats Curd Mousse & Balsamic Caviar    |  |
| Lightly Curried Smoked Haddock Tartar, Cucumber, Radish & Mirin Salad |  |

**Main Course**

|  |  |
|--|--|
| Roast Rump of Lamb, Tomato Risotto, Olive Basil Sauce, Braised Fennel        |  |
| Pan Fried Guinea Fowl, Olive Polenta, Roasted Beets, Salsa Verdi             |  |
| Baked Fillet of Sea Bass with a Soft Crab Crust, Grain Mustard Sabayon       |  |
| Carrot & Coriander Subric, Crispy Cauliflower Bhaji, Coriander & Ginger Foam |  |

**Dessert**

|   |  |
|---|--|
| Lemon & Raspberry Delice  |  |
| Chocolate & Pistachio Tart with Clotted Cream                     |  |
| Peach & Vanilla Pana Cotta with Strawberry Gel & Crisp Sugar Cage |  |
| Selection of PowderMills Fine Cheeses with Homemade Chutney       |  |

**NAME.....**

**Special Dietary Requirements.....**

**Please seat me with.....**

Please send the completed form together with a cheque for **£29.00** made  
payable to **The Arts Society Eastbourne** to  
Mrs T Sibley, Harley Lodge, 5A Chesterfield Road, Eastbourne, BN20 7NT  
Tel 01323 438660