



Royal Society of St George

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# BLACK & GOLD GALA DINNER

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## Starter

Burrata Salad Broad beans, almonds, preserved lemon pesto

Or

Seared Scallops Artichoke, cauliflower puree,  
pickled raisins, truffle lobster vinaigrette

Or

Bone Marrow Tartare Beef cheek, short rib, thyme, red wine jus

## Main

Grilled Miso Salmon Citrus dressing, fine herb salad

Or

Truffle Roast Chicken Confit leg, fondant potato,  
celeriac puree, black garlic jus gras

Or

Classic Beef Wellington Pomme purée, red wine jus, fine salad

Or

Truffle Risotto, cauliflower puree, olive oil & Truffle shaving (V)

## Dessert

54% Manjari Chocolate Tart Honeycomb, yoghurt sorbet,  
extra virgin olive oil

Or

Blackberry Parfait Lemon Mousse, blackberry sorbet,  
lemon balm