

@venue



Royal
Academy
of Arts

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Summer Exhibition 2010

14th June – 22 August

Sample Menu

Starters

Celery, apple and sorrel soup
Gin and juniper cured salmon, rye bread
Soft poached duck egg, truffle & bacon
Caesar salad, Berkswell cheese, home cured sardines

Main courses

Poached free range chicken, broad beans & radishes
Fillet of trout, samphire, wild herbs
Pea risotto with flowering wild herbs
Slow cooked duck leg, white onions, pine nuts & alexanders

Desserts

Apple, blackberry, rhubarb sorbets
Blood orange & grapefruit, basil
Rose set cream, strawberry salad & sorbet
Selection of seasonal British cheeses (supplement £3)

Two courses £20.00

Three courses £25.00

To include a ticket to the exhibition