

**Menu for the British Tunnelling Society Annual Dinner – 7<sup>th</sup> May 2010**

**To Start**

Sun blushed tomato and goats cheese tian accompanied by red onion crisps and a crispy bread stick. (V)

**The Main Event**

Thyme marinated rump of lamb with buttered spring vegetables, bubble and squeak and a gooseberry sauce.

**Vegetarian Option (must be ordered in advance).**

Field mushroom & vine tomato gateaux and celeriac puree finished with a parmesan biscuit and mushroom veloute (v).

**Desserts**

Chocolate and banana torte with Madagascan vanilla ice cream.

*Some of our foods contain nuts, seeds and other allergens. Please speak to a member of staff for more information.*