

Frome Memorial Theatre Centenary Gala Dinner

Friday 18 July 2025

MENU

Starters

Duck Liver Pate, Cherry & Orange Chutney, Brioche Toast, Cultured Butter

Beetroot Cured Salmon, Horseradish Cream, Pickled Cucumber, Salt Baked Beetroot, Parsley Emulsion

Vegan Cured Salmon (carrot), Horseradish Cream, Pickled Cucumber, Salt Baked Beetroot, Parsley Emulsion

Slow roasted Onion and Beetroot Tart, Whipped Goats Cheese, Mixed Baby Leaf Salad and Cashew Nut Pesto

Main Course

Beer Braised Shin of Beef, Truffled Parmesan Mash, Confit Carrot, Wild Garlic Tenderstem, Red Wine Jus

Stuffed Chicken, Truffled Parmesan Mash, Confit Carrot, Wild Garlic Tenderstem, Red Wine Jus

Not Chicken, White Bean, Mushroom Pithivier (tart) Truffled Mash, Confit Carrot, Wild Garlic Tenderstem, Red Wine Jus

Dessert

Flemented Cheddar Strawberries, Strawberry Ice Cream, Strawberries, Baked Lemon Verbena Custard, Vanilla Cream, Meringue

70% Valrhona Chocolate Tart, Peanut Butter Ice Cream, Honeycomb

Pimms Jelly, Mixed Berries, Candied Orange, Cucumber Sorbet, Edible Flowers, Honey Sponge

A selection of West Country Cheeses, Chutney, Cultured Butter and Biscuits

Coffee and Sweet Treats

Special diets catered for but please advise us in advance - our chef is happy to adapt dishes to suit.