



THE ARTS SOCIETY ROYAL LEAMINGTON SPA



BIENNIAL DINNER 2024

Thursday 27th June 2024

To Start

Heirloom Tomatoes, Basil, Mozzarella +/- Parma Ham (V)
OR

Classic Prawn Cocktail

Main Course

Roast Breast of Chicken, Buttered Leeks, Green Beans,
Minted New Potatoes and a Tarragon Sauce
OR

Braised Lamb with a Rosemary and Redcurrant Sauce,
Anna Potatoes and Spring Greens
OR

Roast Pepper filled with Roast Vegetables and Couscous with a
Caramelized Red Onion and Chili Sauce (V)

Puddings

Red Wine Poached Pear, Vanilla Ice Cream and Lemon Balm
OR

Orange, Drambuie and Raspberry Pannacotta
OR

Fruit Platter

To Finish

Freshly brewed Coffee and Dinner Mints