

# Language Testing Forum 2018

## Menu Options for the Informal Dinner at The Fox in Harpenden on Saturday 24<sup>th</sup> of November

<https://www.thefoxharpenden.co.uk/>.

469 Luton Rd, Harpenden AL5 3QE



### Starter

- SOUP OF THE DAY with artisan rustic bread & butter
- DEEP-FRIED BRIE in panko breadcrumbs with chutney (V)
- THYME-ROASTED PORTOBELLO MUSHROOMS in Cropwell Bishop sauce with rustic toast (V)
- DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta bread

### Main

- HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, mustard mayonnaise, relish and fries
- SPIT-ROASTED CHICKEN with lemon & garlic confit, fries, red wine jus and aioli
- ROASTED BUTTERNUT SQUASH & SWEET POTATO TART stuffed with roasted peppers, leeks, confit tomato topped with Cropwell Bishop custard and Stilton & walnut crumb (V)
- LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with fries
- CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach and tenderstem broccoli with English cider & honey mustard dressing
- CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with seasonal cabbage mashed potato and buttered green beans

### Dessert

- BRAMLEY APPLE & BLACKBERRY SHORTBREAD CRUMBLE with custard
- ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIE with Bourbon vanilla, praline and double chocolate ice cream
- WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream
- BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd
- STRAWBERRIES & FROZEN NATURAL YOGHURT with rhubarb and rose flavour curd

\*Dinner is £24.95 for three courses (excluding drinks and/or service charges and tips). You can select any combination of starter, main, and dessert. Places are limited and can be booked at registration on a first come, first served basis. Once booked, please select your menu choices here <https://www.surveymonkey.co.uk/r/6WDGXKK> by no later than **Tuesday 13 November 2018**.