

dine at

The Garron Centre



John Murray was the 1985 winner of the Roux Scholarship and trained at the Connaught Hotel in London. He went on to work with Roger Verge at Le Moulin de Mougins, France and then opened a flagship restaurant for the Dusti group in Bangkok, Thailand followed by a successful patisserie business in Australia and latterly the USA. John has recently returned to the UK to launch a new bakery in Bath.



## dine Welcomes Guest Chef John Murray

Friday 11th November 2016: 7pm for 7.30pm

£30 per person for five courses including an aperitif, coffee and chocolates

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Aperitif

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Wild Mushroom and Chestnut Velouté with Parmesan Croutons

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Salad of Duck Confit on Celeriac Pureé

Provençal Vegetables with Tomato and Basil Coulis

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Seared Salmon Fillet

Spinach and Feta Cheese en Croute

*All served with crushed basil potatoes and spiced pea jus*

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Slow Baked Lemon and Lime Tart with Crème Fraiche and Berry Compote

Selection of Cheeses

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Coffee or Tea and Chocolates

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### Bookings open now

To book please make your choice from the menu and either ring Val Sullivan on 01989 770291 or email [dine@thegarroncentre.org](mailto:dine@thegarroncentre.org)

Please pay in advance to secure your place.

Bank Transfer preferred if possible please.

Bank Transfer: Sort Code: 40-39-06 Acct: 21453122 Ref: dine Your Name

Payable to "Llangarron Community Association".

Cash delivered to Val please or cheques can be left in The Garron Centre post box.



### Drinks:

Guests are invited to bring their own drinks as we will not be selling alcohol but we will provide wine glasses, corkscrews and carafes of water.