



Shipley Arts Festival 2019
concert at
Amberley Church, Saturday 13 July 7.30pm

PRE-CONCERT DINNER AT THE BLACK HORSE

TO BEGIN

Infused oil, house bread and marinated olives on the table

Soup of the day

Nutbourne tomatoes, homemade ricotta, toasted seeds
Steamed asparagus, soft egg, cheesy bacon crumb
Nyetimber poached salmon, local asparagus, tarragon mayo
Cured meats, pickles, artisan bread

TO FOLLOW

Johnnie's pie of the moment, buttery mash, seasonal veg
Spiced butternut squash falafel, charred tenderstem broccoli, homemade ricotta
Amberley ale battered fish and chips, mushy peas, house tartare
Roast chicken breast, minted peas, fondant potato
Baked cod loin, saffron mash, green beans, toasted almonds

TO FINISH

Seasonal crumble, homemade custard
Salted caramel chocolate mousse, chocolate dome
'Summer jelly' Chilgrove gin tickled fruits, vanilla sponge, lemon sorbet
Apple frangiepan tart, almond crumb, vanilla ice cream
Summer berry and lemon mess

Two courses £25.00 - Three courses £32.50

Tickets can be bought online at

www.amberleystmichael.org.uk/evenets

or email amberleystmichael@gmail.com

Please inform a member of staff of any allergies or special dietary requirements.

Game may contain shot. Fish may contain bones.

Parties of eight and above are subject to a discretionary 12.5% service charge.