

Freehouse, Gastro Food & Accommodation Pub of the Year  
(Finalists in all three - The Publican Awards 2010 & 2011)



Alastair  
Sandday's



 Celebrating  
100  
Years  
Supporting local people with sight loss

## “Dining in the Dark”

 Celebrating  
100  
Years  
Supporting local people with sight loss

Friday 10th March 2017

### Taster Plate of Three Starters – Blind Folded

*In your teams please agree the three main flavours in each starter  
Clockwise from the top: first is at 12 o'clock, second 4 o'clock & third 8 o'clock*

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### Main Courses

Roast Breast of Cambridgeshire Pheasant

- sultana, sage & orange stuffing, roasted potatoes, cabbage, bacon & beetroot cream sauce

Pan-fried Seabass

- saffron cauliflower puree, confit potatoes, curly kale, sorrel velouté

Leek & Crumbled Stilton Risotto

- charred spring onions, crispy onion & Parmesan (gf) (v)

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### Taster Plate of Three Puddings – Blind Folded

*In your teams please agree the three main flavours in each pudding  
Clockwise from the top: first is at 12 o'clock, second 4 o'clock & third 8 o'clock*

7 for 7:30pm

- 50% goes direct to Cam Sight (helped by Wyken Provisions & Mikes of Sawbridgeworth)  
50% wine sales will go direct to CamSight (helped by Adnams Wine)

Service is discretionary

Particular dietary requirements can be catered for – please ask

Wyken Provisions



mikes  
OF SAWBRIDGEWORTH LTD  
WHOLESALE OF QUALITY FRESH FRUIT AND VEG

ADNAM'S  
SOUTHWOLD  
Cellar & Kitchen