



**IAN WOOSNAM COURSE  
25TH ANNIVERSARY**

*8th of September 2022*

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STARTER

**Cured salmon**

filled with poached lobster, served with caviar-chive beurre blanc and red vein sorrel

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MAIN

**Roast rump of Romney Marsh lamb**

pressed shoulder, fondant potato, crushed peas, pearl onions, charred lettuce, glazed carrots, rosemary jus

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SWEET

**Prune and Armagnac tart**

vanilla ice cream

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COFFEE AND  
PETIT FOURS