

## FEMALE CHEFS SUPPER CLUB

### SNACKS

*Salmon sashimi, chrain  
Lamb lettuce cup, burnt aubergine  
Charoset challah bruschetta, blue cheese*

### BREAD

*Mielie broodjie, wild garlic butter*

### TO START

*Diver caught scallop carpaccio, jamon ibérico dashi,  
oyster mushroom tempura*

### FOR MAIN

*Salt marsh lamb loin & confit belly, samphire, burnt  
onion, buchu jus*

### TO FINISH

*Frangipane tart, ginger wine poached rhubarb, stem  
ginger custard*

### PETIT FOURS

*Yorkshire iced party ring*

**Members £80 | Non-members £95**  
**Includes a welcome drink.**

*There will be a wine pairing option on the night with a  
selection of wines from Female Founder, Cillar de Silos.*



RIVERHOUSE