

HSS Winter 'Meat'
Jambo Restaurant
6th March 2004

On Arrival
Ribes Royale

Starter

Hebridean Lamb 'Carpaccio'
with black olives, roasted garlic
and shavings of 'Lord of the Hundreds'

Main Course

Hebridean Hogget 'Confit'
with Clapshot Cake and Wild Mushrooms

Pud

New Season Rhubarb Cheesecake
(made using sheep milk yoghurt)
with Raspberry Coulis

Savoury

Savage Sheep and Damson Cheeses
Damson Brandy

Wines

Trebbiano and Malbec

Beers

Black Sheep and Damson