

Thanet Fairtrade Initiative at Archive

Thursday 9th March 2017, 7pm

To start

- Orange*-roasted beetroot salad w Kentish goat's curd & walnuts (v)
- Tumeric* and cauliflower soup w lemon*-herb oil (v)

Served with local sourdough bread & Kentish butter

Main course

- Slow cooked shoulder of sweetly-spiced* local lamb with roasted roots with aromatic wine sauce*

or

Sweet potato* spice bowl, with local greens, topped w sliced avocado*, seeds & a lemon, tahini dressing (v)

A trio of something sweet...

- Lemon* posset w shortbread
- Rich chocolate* brownie w Simply Ice Cream
- Banoffee pie*

To finish...

Origin Coffee*

*Fairtrade ingredients include oranges, lemons, bananas, avocados, sweet potatoes, chocolate, sugar, herbs & spices, tahini, nuts, coffee, wine

Other produce is locally sourced where possible.