

**Britannia School Annual Fundraising Dinner**

Fresh Baked Pugliese Rolls with Extra Virgin Olive Oil and Balsamic Vinegar

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**European**

**Roasted Beet Salad (V)**

Crumbled Okanagan goat cheese, pistachio slivers

**Canada**

**Cedar Plank Maple BBQ Wild Sockeye Salmon**

**Italy**

**Roast polenta, ratatouille, smoked tomato coulis, fried kale (V)**

**France**

**Fraser Valley Chicken “Coq au Vin”**

Braised with burgundy wine, wild mushrooms, pearl onion, hickory smoked bacon

**Mediterranean**

**Farfalle Pasta (G, V)**

Wilted baby spinach, oven-dried tomato, marinated artichokes, garlic,  
extra virgin olive oil, parmesan cheese

**India**

Indian Spiced Slow Roasted Leg of Lamb with Mango Chutney

Served with Cumin Scented Basmati Rice

**Local Seasonal Vegetables**

Prepared in different styles

**Sweets**

Mini Valrhona Chocolate, Assorted dessert martinis

Selection of House-made Cookies