



Annual Dinner Dance

Saturday 25th November 2017

DISCO by Ray Cox

Menu

On arrival, a choice of Prosecco,
Red Wine, White Wine or a soft drink

Starters:

Smoked Mackerel Pâté with Melba Toast,
Cranberry Relish and Salad

or

Tomato and Basil Soup with Speciality Bread

or

Goat Cheese and Beetroot Salad with
Cherry Vine Tomatoes

Mains:

Fillet of Poached Chicken with Mushroom Duxelle
Stuffing, Fondant Potatoes and Tarragon Sauce

or

Roasted Confit of Duck with a Honey, Orange and
Thyme Glaze and Roasted Chateau Potatoes

or

Fillet of Salmon with Fresh Asparagus,
Hollandaise Sauce and Saffron Mashed Potatoes
or Vegetarian Option:

Vegetable Tagine with Almond and Chickpea Couscous

All main courses served with seasonal vegetables

Desserts:

Trio of Desserts

or

Fresh Fruit Salad with Fresh Cream

or

Cheese and Biscuits

To follow: Coffee and Mints

Tickets £35 per person

Available from Reception to Members only
for two weeks from 16th October.

Non-members' guest tickets available
From 30th October.

Closing date: 20th November

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Arrival 7.00 for 7.15pm

Three course dinner served at 7.30pm

Max tables size: 8
(smaller tables available if required)

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Dress code: Black Tie or Lounge Suit

Carriages 11.00pm

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TERMS AND CONDITIONS: If food choices are not received by the closing date a default choice will be allocated at chef's discretion. Chef will do his utmost to source all local products and, in the event of unforeseen circumstances, menu items may be changed - you will be informed as soon as any changes are needed to be made.

Refunds: Cancellations up to the 23rd November during office hours (emails acceptable) received 9am to 5pm will be given a full refund. No refunds after this period except in exceptional circumstances.