

A Date for your Diary
Friday, 10th November
Seniors' Annual Dinner

Home made Smoked Bacon, Tomato & lentil Soup

Finished with cream & chives

Oak Smoked Salmon & King Prawn Salad

served with peppery rocket, horseradish cream & citrus vinaigrette

Sautéed mushrooms in cream & garlic

Served on toasted Ciabatta with watercress & parmesan

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Duo of lamb

Slow cooked shoulder and roasted Rump of Lamb served on creamed potatoes

& wilted baby spinach with a minted red wine jus

Pan Seared Fillet of Sea Bass

Served on sautéed new potatoes, green beans, chorizo & roast cherry tomatoes

with a white wine, lemon & cream sauce

Roast red pepper & tomato Gnocchi (V)

Finished with a fresh pesto dressing, rocket, toasted pinenuts & parmesan shavings

Selection of fresh seasonal

Vegetables & Potatoes

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Homemade Passion fruit & Mango Panna Cotta

Served with mango sorbet & poppy seed tuille

Homemade Sticky toffee pudding

Served with hot butterscotch sauce, fresh whipped cream & caramelised Bananas

Selection of Cheeses

Served with biscuits grapes & celery

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Fresh coffee served with chocolates

£20 per head

(Not including gratuities)

Signing-up lists to follow