



2018 Annual Dinner Dance Menu
Saturday the 17th of November

Canapes on arrival

Prawn Cocktail

Served with fresh salad & seafood dressing

Mushroom Pâté

Served with Melba toast & caramelized onion

Chefs Tomato and Basil Soup

Served with a hot crispy bread roll

Slow cooked Roasted Beef (Salmon Cut)

Served with a cracked peppercorn sauce

Roast Turkey

Served with chestnut stuffing & pigs in blankets

Mustard & Dill Salmon

Served with Asparagus

All served with a Selection of Seasonal Fresh Vegetables and Potatoes

Chilled Profiteroles

Served with fresh cream

Strawberry Trifle

Served with chocolate shavings

Fruit Cocktail

Served with Vanilla Ice-cream

Selection of Cheese & Biscuits

Fresh Coffee and Mints