

65<sup>TH</sup> ANNIVERSARY  
AWARDS DINNER AND DANCE MENU



To Start	
a	Homemade Stilton and broccoli soup
b	Smoked salmon mousse with crisp salad and balsamic drizzle
c	Shredded duck, chorizo and orange salad

Main course	
a	10oz Rump steak with a peppercorn sauce *
b	Spinach and mushroom ravioli in a light mushroom and cream sauce (v)
c	Breast of chicken stuffed with crab and prawn, wrapped in pancetta
d	Herb crust baked salmon steak

*All served with fondant potato, green beans and carrot parcel*

Dessert	
a	Lemon, lime and ginger cheesecake with a mixed fruit compote
b	Warm chocolate fondant with vanilla ice cream
c	Pear and almond tart with anglaise sauce

Coffee with cream

\* please specify how you would like your steak to be cooked