

Menu Numbers 2019/20

Date of Function:

Surname:

Time of Meal: 7:45pm 8:00pm 8:15pm

Starter

Roasted tomato & courgette soup (V) (VGO)

Deep fried breaded baby Camembert with mixed leaves &
Redcurrant jelly (V)

Pea & ham hock terrine with mixed leaves, mustard, dill
dressing & melba toast

Selection of fruit juices (V) (VGO)

Main Course

Roast turkey served with homemade apricot & sage stuffing, pigs
in blanket & cranberry sauce

Roast beef served with Yorkshire pudding & gravy

Vegetable, cranberry & goats cheese nut roast with vegetarian
gravy (V)

Spinach & ricotta cannelloni served with garlic bread (V)

Falafel burger with Thai sweet chilli dip & side salad (V) (VG)

Dessert

Christmas pudding & brandy sauce (V) (VGO)

Coconut & mango panna cotta with all butter
shortbread

Tart au citron with raspberry coulis (V)

Fruit salad (V) (VG)

Please return this form at least 14 days prior to function

(V) Vegetarian (VG) Vegan (VGO) Vegan Option Available