



Dinner & Flower Demonstration

£13.95

Tuesday 24th November 2009

THREE COURSE DINNER & COFFEE

Three Course Dinner at 7.30pm followed by
a Christmas Flower Demonstration by
Barbara Charlson.

STARTERS

Homemade Beef Broth

Served with a bread roll and butter.

Stilton Mushroom

Button mushrooms sautéed in olive oil, bound in a creamy Stilton enhanced sauce, served in a filo pastry case and garnished with chopped spring onions.

Melon

A fan of honeydew melon, set upon a bed of diced strawberries and ringed with a mint syrup.

Prawn Cocktail

Succulent prawns bound in a light Marie Rose sauce, served upon a bed of mixed salad and finished with brown bread and butter.

MAIN COURSES

Roast Turkey

Sliced saddle of turkey served with traditional trimmings.

Poached Salmon

Salmon fillet gently poached and served with a prawn & pimms sauce

Sweet Potato and Red Onion Bake

Slices of sweet potato layered with red onions, cream and cheese baked in the oven.

All main course dishes are served with a selection of fresh vegetables and potatoes of the day.

DESSERTS

Fresh Fruit Salad

Served with fresh cream.

Lemon Gateau

Vanilla sponge layered with lemon cream, white chocolate and lemon coulis.

Tia Maria and Coffee Cheesecake

A digestive biscuit base topped with a coffee and Tia Maria enhanced cream cheese finished with a coffee bean and fresh cream.

TO FINISH

Coffee and Mints

£10.00 deposit per person (Non-refundable).
Balance & choices by 17th November.

