

ANNUAL DINNER & PRIZEGIVING 29th October 2021

5 courses
Dinner served 7pm
£30 pp

Lentil soup served with warm crusty bread

Chicken liver pate served with oatcakes and chutney

Warm beetroot and lentil salad with goats' cheese

Salmon, cod, and haddock Fish pie served with seasonal greens

Braised Beef fillet, creamed mash, tender stem broccoli and honey mustard sauce.

Camembert, Fig and onion tartlet served with seasonal veg, chutney and baby potatoes

Lemon meringue pie

Raspberry sorbet

Cherry, chocolate and coconut ganache

Selection of Cheese, Oatcakes, Grapes and Chutney

Tea or Coffee with after dinner mints