



## Annual Dinner Dance Menu

### Starters:

- Fan of Avocado [served with marinated peppers, toasted pine nuts & lemon dressing]
- Caesar Salad [with Cajun Chicken and smoked bacon]
- Farm House Pate [with a spiced tomato chutney and traditional melba toast]
- Celeriac and Apple Salad [with smoked salmon and citrus fruits]
- Tomato and Basil soup

### Main Courses:

- Breast of Chicken [with a white wine, mushroom and mustard cream]
- Sirloin of Beef [with Yorkshire pudding and a red wine jus]
- Loin of Pork [stuffed with apples and sage, finished with apple sauce and jus roti]
- Poached Supreme of Salmon [on a warm salad and mussels, finished with a saffron veloute]
- Breast of Duck [pan fried and finished with redcurrant jus]

*\*All main courses will be served with new potatoes and seasonal vegetables.*

### Vegetarian Main Courses:

- Wild Mushroom Risotto [with pesto and parmesan shavings]
- Char-Grilled Mediterranean Vegetables  
[infused with lemon grass, served on olive mash and red onion marmalade]

### Desserts:

- Lemon Souffle [served with raspberry coulis and vanilla cream]
- Fruit Vacharin [meringue nest filled with season fruits, vanilla cream and fruit coulis]
- Choux buns [with grand marnier cream and a Belgian Chocolate sauce]
- Sticky Toffee Pudding [with caramel sauce and sweet cream cheese]
- Baileys Creme Brulee [with cappuccino ice cream]

Coffee and after dinner mint.

**Cost: £27.00 per person or £22.00 if you are in full time education**

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