

# **SENIORS ANNUAL DINNER & DANCE**

#### SATURDAY 4TH MARCH 2023

### 7PM BAR - 7.30PM MEAL

## **£30 PER PERSON, INCLUDES DISCO**

#### **STARTER**

Roast Pumpkin and Butternut Soup with Parmesan Croutons

Goat's Cheese Tart with Caramelised Onions, Pesto and Beetroot

Melon & Parma Ham

#### MAIN

Baked Cod served with Crushed Peas, Fondant Potato and Tartare Sauce

Roast Chicken Supreme stuffed with Garlic Herb Butter, Fondant Potato and Honey Roasted Vegetables

Wild Mushroom and Courgette Risotto (V)

## DESSERT

Sticky Toffee Pudding with Butterscotch Sauce and Clotted Ice Cream

Apple Crumble with Caramel Sauce and Spiced Mascarpone

Selection of British Cheeses with Biscuits

BOOK NOW!

PLEASE

PLEASE MAKE YOUR BOOKING AND PAYMENT WITH THE BAR STAFF

**BY FRIDAY 24TH FEBRUARY** 

DRESS CODE: JACKET & TIE

# **SENIORS ANNUAL DINNER & DANCE**



SATURDAY 4TH MARCH 2023 7PM BAR - 7.30PM MEAL £30 PER PERSON, INCLUDES DISCO Dress Code: Jacket & Tie



# **BOOKING FORM**

# <u>NAME</u>

# PLEASE TICK MENU CHOICE

# <u>NAME</u>

## **STARTER**

Roast Pumpkin and Butternut Soup with Parmesan Croutons

Goat's Cheese Tart with Caramelised Onions, Pesto and Beetroot

Melon & Parma Ham

### MAIN

Baked Cod served with Crushed Peas, Fondant Potato and Tartare Sauce

Roast Chicken Supreme stuffed with Garlic Herb Butter, Fondant Potato and Honey Roasted Vegetables

Wild Mushroom and Courgette Risotto (V)

### DESSERT

Sticky Toffee Pudding with Butterscotch Sauce and Clotted Ice Cream

Apple Crumble with Caramel Sauce and Spiced Mascarpone

Selection of British Cheeses with Biscuits

## **DIETARY REQUIREMENTS**

Please make your booking and payment with the Bar Staff by Friday 24th February