

Saturday 27th October 2018
Annual Dinner Dance and Prizegiving
7.00 pm for 7.45 pm



Mojito Style Melon (v)

a trio of melon topped with mojito syrup

Roasted Red Pepper and Butternut Squash Soup (v)

with crispy rocket and a freshly baked roll

Smoked Salmon and Prawn Timbale

with a micro salad and citrus mayonnaise

Twice Roasted Featherblade of Lakeland Beef

on creamy mashed potatoes and glazed with red wine jus

Fresh Fillet of Salmon

set on courgetti, with a roasted Mediterranean vegetable

and tomato sauce topped with crispy seaweed

Portobello Mushroom Steaks (v)

with avocado chimichurri, red onion bhaji and a pecan and apple salad

Sticky Banoffee Pudding

topped with Penrith Toffee Shop fudge and butterscotch sauce

Chocolate Brownie Sundae

thunder and lightning and double jersey ice cream layered with pieces of

homemade brownie and chocolate sauce

Winter Berry and Cassis Pavlova

layers of meringue, berries and fresh cream topped with blackcurrant cassis

A selection of English Cheeses

crackers, celery and Cumbrian Farmhouse chutney

£37.50 per person

Pay Pauline or Terry

Menu Choices to Pauline along with any dietary requirements

Email: paulinemoran60@gmail.com