

Prizegiving & Laying Up Supper

12th October 7.00 for 7.30pm

Main

Beef Bourguignon

Cod Fillet wrapped in Parma Ham and Sun Dried Tomatoes

Greek Style Chicken, Caramelised Onion and Filo Pie

Oven Baked Ricotta with Olives, Herbs and Tomatoes (Vegetarian Option)

All served with Creamy Mash and Seasonal Vegetables

Dessert

Cheese & Biscuits

Isle of Wight Blue, Brie De Meaux, Cheddar


Blackberry Cranachan

Layers of Double Cream, Black berries, Toasted Oats, Honey and Whiskey

Coconut and Lime Panna Cotta served with Berries and Cointreau

Chocolate Crème Brûlée

Spiced Apple Crumble and Custard



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