

GALA DINNER Saturday 28 February 2015

M E N U

Starters

1. *Homemade Cream of Tomato soup, served with fresh crusty bread and butter (v)*
2. *North Atlantic prawn Cocktail, served with wholemeal bread and butter*

Mains

3. *Roast Topside of Beef,*
served with roast potatoes, Yorkshire pudding and fresh seasonal vegetables and topped
with rich beef gravy
4. *Cod Fillet and smoked Haddock crumble,*
in a rich creamy white sauce and topped with herb infused crust, served with buttered
baby new potatoes and fresh seasonal vegetables
5. *Wensleydale, Cauliflower and Red Onion Bake,*
served with dauphinoise potatoes and fresh seasonal vegetables (v)

Desserts

6. *Rich Chocolate Mousse served with homemade shortbread biscuit*
7. *Strawberry meringue*

Coffee and Mints

Order wine from the bar