



SOCIETY MENU 2018

SOCIETY NAME:

DATE:

TIME MEAL REQUIRED:

NUMBERS:

Please note that the Meal Choice is for the Society as a WHOLE and NOT individuals

STARTERS	
Tagliatelle Pasta with Fresh Tomato Pancetta, Chilli and Onions	
Carrot, Potato and Fresh Coriander Soup ▲ □	
Seared Cajun Chicken Strips with Caesar Salad ▲	
Prosciutto from Parma with Seasoned Melon ▲	
Avocado Prawn and Marie Rose Salad ▲	
MAIN COURSES	
Roast Stuffed Belly of Pork with Apricot, Pine Nuts and Fresh Herbs •	
Braised Beef Steak with Barolo Wine, Button Mushrooms and Shallots •	
Steak and Kidney Pie •	
Traditional Roast Beef with Yorkshire Pudding and Roast Potatoes •	
Traditional Roast Lamb with Yorkshire Pudding and Roast Potatoes • (Additional £1 Per Person)	
Supreme of Chicken, Sautéed, Deglazed with White Wine, Forest Mushrooms and Jus • ▲	
Fish of the Day, Deep Fried in Batter served with Chipped Potatoes, Homemade Tartar Sauce and Peas	
Roast Chicken with Chipolata, Wrapped in Bacon and Sage Stuffing with Gravy •	
Forest Mushroom Risotto with Parmesan and Pumpkin with Salad ▲ □	
• Served with Seasonal Vegetables	
DESSERTS	
Ginger Essence Crème Brûlée ▲	
Grand Marnier and Dark Chocolate Mousse ▲	
Bramley Apple Pie with Custard or Ice Cream (indicate choice as appropriate)	
Bramley Apple Crumble with Custard or Ice Cream (indicate choice as appropriate)	
Steamed Syrup Sponge Pudding with Custard	
Bread and Butter Pudding with Cream or Ice Cream (indicate choice as appropriate)	
Lemon and Lime Tart	
Traditional Vanilla Cheesecake with Fruit Coulis	
Coffee	

▲ Indicates Gluten Free □ Indicates Vegetarian

Coffee and Bacon Sandwich on arrival £4.20
 Society Breakfast £7
ONE COURSE LUNCH (Including Tea or Coffee) £11.50 Per Person
TWO COURSE LUNCH (Including Tea or Coffee) £16.50 Per Person
LIGHT LUNCH OPTION (Lunch or Ham, Egg and Chips, Tea or Coffee) £10 Per Person
LUNCH / DINNER THREE COURSES £21 Per Person (Including Tea or Coffee)
CARVERY £22 Per Person (MINIMUM OF 30 PEOPLE)