

WPS 2017 Annual Dinner

Name/s :

Payment Recd.

£22

Date :

Cash / Chq

Starter

Homemade Leek & potato Soup *Served with crusty bread*

Melon Cocktail with Fruit Sorbet

Creamy Garlic Mushrooms, Cheddar Cheese & smoked pancetta

Served with crusty ciabatta bread

Chicken Liver, Port & Thyme Paté

With Caramelised Onions, burnt apple puree & hot toasts

Name	Name

Main Course

Pancetta wrapped Pork Tenderloin *Served with crispy belly pork, black pudding bonbon, spring onion mash, roasted carrots and Madeira sauce*

Roast Chicken *Served with sage & onion stuffing, seasonal vegetables & potatoes*

Baked Fillet of Hake *Served with new season potatoes, roast vegetables, lemon & watercress sauce*

Baked Aubergine (V) *With stir fried vegetables, penne pasta, cheddar gratin, pesto oil & chef's salad*

Name	Name

Dessert

Chocolate & Baileys Cream Profiteroles

Sticky Toffee Pudding *Served with butterscotch sauce and vanilla icecream*

Apple & Rhubarb Crumble *Served with custard*

Vanilla Crème Brulee *Served with Viennese biscuit*

Name	Name

Coffee/Tea & Mints

If you wish to request 2-3 people with whom you would like to share a table, please note them on the back of the form. The organizers will do their best to accommodate everyone's preferences. No guarantees !!

WPS 2017 Annual Dinner Tuesday 16th May 2017 The Horns of Bonningale

Please arrive from 7.00pm. Dinner will be served at 7.30pm

Please note your menu choices below

Tear off along dotted line and keep

Starter		
Main Course		
Dessert		