

Southern Region Chairmans Dinner Dance 2018 Menu

Starters

- Carrot and coriander soup (V)(Ve)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V)

Mains

- Turkey crown, stuffing ball, pigs in blankets and pan gravy
- Peppered roast sirloin of beef*, Yorkshire puddings, horseradish sauce
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Served with winter vegetables and rosemary roast potatoes

Desserts

- Traditional Christmas pudding with brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve)
- Christmas cheesecake with white chocolate shavings (V)