

AGM 2012 DINNER DANCE MENU

MAIN COURSE



Herb crusted loin of cod, spring onion mashed potato, cheddar and leek sauce

Roast shoulder of Staffordshire lamb, garlic roast potatoes, cranberry and port jus

Pan fried chicken breast, baby new potatoes, tarragon mousse with a white wine & mushroom sauce

Goats cheese and roast vegetable tart, parmentier potatoes and tomato relish (V)



DESSERT COURSE



Chocolate crème brûlée, cinnamon tuille biscuit

Rhubarb and orange tart, vanilla custard

Vanilla cheesecake, red berry compote

