

Festive Menu for Southern Region dinner dance 18th November 2018

Starters

- **Tomato and basil soup**
with crème fraiche (v)
- **Chicken liver and cognac pâté** with
caramelised onion chutney and
toasted sourdough
- **Prawn, avocado and dill salad**

Main Courses

- **Roast turkey crown,**
sage and onion stuffing, pigs in blankets,
roast potatoes and winter vegetables
- **Sirloin of beef,** Yorkshire pudding,
horseradish sauce, roast rosemary potatoes
and seasonal vegetables
- **Mushroom, Brie, hazelnut and
cranberry Wellington (v)**
Puff pastry casing with a creamy mushroom,
Brie and cranberry filling, topped with
toasted hazelnuts

Desserts

- **Traditional Christmas pudding**
with brandy sauce
- **Strawberry trifle cake**
with strawberry coulis
- **Cheeseboard and biscuits**