

# Presentation Dinner Menu

Saturday 17 November 2018

## *Starters*

*Classic prawn cocktail  
served with Marie Rose sauce*

*or*

*Smooth chicken liver pate  
served with caramelised onion chutney and rustic bread*

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## *Mains*

*Braised shank of lamb  
served with thyme roasted vegetables  
and garlic creamed potatoes*

*or*

*Baked fillet of salmon with samphire and capers  
served with sautéed sweet green vegetables  
and dauphinoise potatoes*

*or*

*Forest mushroom and spinach Wellington  
served with roasted tomato sauce*

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## *Desserts*

*Profiteroles filled with Chantilly cream  
served with a chocolate sauce*

*or*

*Lemon meringue pie with fresh raspberries*

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*Served with freshly baked bread rolls, freshly brewed coffee and mint*