

Orchardleigh Golf Club Presentation Evening

Friday 28th November 2014

Starter

Spiced Parsnip Soup

Chicken & Apricot Terrine with Citrus Dressing and Mixed Leaves

Salmon & Broccoli Fish Cake with Salad Leaves and Homemade Tartare Sauce

Main

Roast Beef, Roast Potatoes & Yorkshire Pudding

Poached Salmon with a Cream & Prawn Sauce and New Potatoes

Butternut Squash & Rosemary Tart

Dessert

Lemon Posset with Toasted Almonds (GF)

Apple & Blackberry Crumble with Custard

Trio of Berry Amore (GF)

Cheese & Biscuits

£20 per head