

Banquet & Ball Menu

SATURDAY 14th MARCH 2020

Starters

- (A) *Pressed Salmon and cod terrine, lime mayonnaise and pea shoots (GF/DF)*
- (B) *Roasted Red Pepper and Tomato Soup (V and GF –* DF option available on request)*
- (C) *Chicken liver parfait, red onion marmalade, pea shoots, crisp bread sticks*

Main courses

- (D) *Chicken breast, stuffed with spinach mousse with a thyme and red wine jus, gratin potatoes, glazed carrots and green beans*
- (E) *Slow cooked shoulder of lamb, spring onion mash, glazed carrots, cauliflower gratin, rosemary and red currant sauce*
- (F) *Oven baked Cod loin wrapped in smoked salmon in a prawn & dill cream sauce, served with crushed new potatoes, glazed carrots and tenderstem broccoli*
- (G) *Potato, roquette and sun blushed tomato roulade on an Indian spiced cauliflower steak, dressed with a spiced chick pea and tomato salsa (V)*

***All mains can be altered for GF and DF option on request**

Desserts

- (H) *Lemon meringue dome Chantilly cream and fresh strawberry*
- (I) *Caramelised pineapple, raspberry sorbet, compote of strawberries (DF/GF)*
- (J) *Chocolate truffle torte, sweet whipped cream and compote of raspberries*
- (K) *Trio of cheese served with biscuits, house chutney and celery (£3.50 supplement)*

Freshly brewed coffee and mints

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Please indicate your choice of menu and return to Convention Booking Secretary

**Lion David Pope MJF, 56 Five Arches, Orton Wistow, Peterborough, PE2 6FQ
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Title	1 st Name	Surname	Starter (a-c)	Main (d-g)	Desert (h-k)
If you have a preference who you wish to be seated with, please indicate below:					