

MMFC DINNER EVENING on 14TH SEPTEMBER 2018 at 7 for 7.30PM

The Dining Room @ Woodstock
The Woodstock, Broadoak Road, Sittingbourne ME9 8AG

Soup of the Day

Served with crusty bread

Country Style Pate

A medium pate with salad garnish and toast

Prawn Cocktail

A classic favourite with plump prawns and seafood sauce

Bruchetta V

Baby Plum tomatoes, red onion, fresh basil, olive oil on toasted Bruchetta

Deep Fried Brie V

Bread crumbed Brie, deep fried and served with cranberry relish

Celery and Walnut Salad V

Crispy cos lettuce, walnuts, celery and apple with a light mayo dressing

Beef Wellington

*4oz fillet of beef, with mushrooms and pate,
encased in puff pastry, served with a red wine sauce*

Confit Leg of Duck

Cooked slowly until it falls from the bone with port and cranberry sauce

Minted Lamb Shank

Braised with red wine, herbs and rich gravy

Chicken Extravaganza

*A chicken breast, wrapped with bacon,
topped with melted blue cheese, served with ham and mushroom sauce*

Pork Dijonnaise

Tender Pork fillets in a Dijon mustard sauce

Poached Salmon Fillet

With prawn and asparagus sauce

Roasted Nut Wellington

A superb vegetarian option, served with a red wine jus

Main courses served with a selection of potatoes and vegetables

ALSO AVAILABLE at a £2.00 supplement

Prime Aged Sirloin Steak -10oz

Served with chips, peas, mushrooms and onion rings

Desserts from our blackboard

3 Courses, with coffee and tip £29.00 per head

Contact: Gary Stammers on 07910 958008, 01634 305277 or at
gstammers52@gmail.com to book