

2018 CLUB NEW YEAR DINNER EVENING

7 for 7.30pm Friday 26th January 2018 at Rivers Restaurant, River View Golf Club, Oak Lane Upchurch ME9 7AY

STARTERS

- A SOUP OF THE DAY**
A homemade soup of your choice, finished with a swirl of cream, snipped chives and croutons
- B TRADITIONAL CAESAR SALAD**
Made with baby gem lettuce, a garlic and Parmesan dressing and finished with bread croutons
- C TRADITIONAL PRAWN COCKTAIL**
With mixed salad leaves, served with a salad garnish and toasted bread croutons.
- D FETA CHEESE BABY LEAF SALAD**
With black olives & plum tomatoes, finished with a basil and cracked pepper dressing.
- E PRAWNS IN MARIE ROSE SAUCE**
Served on a bread base, topped with baby lettuce leaves and dressed with a salad garnish.

MAIN COURSE

- F PAN FRIED BREAST OF CHICKEN**
With a smoked cheese filling, wrapped in bacon and served with a delicate tomato sauce.
- G HONEY AND ROSEMARY ROASTED LEG OF LAMB**
Served with mint sauce and gravy.
- H ROASTED TOPSIDE OF BEEF**
Served with Yorkshire Puddings and gravy.
- I GRIDDLED FILLET OF PORK**
Finished with a mushroom and parsley sauce.
- J PAN FRIED FILLET OF SALMON**
With a chive and shrimp sauce topped with a julienne of crisp leek.

VEGETARIAN MAIN COURSE

- VA THREE CHEESE AND BROCCOLI BAKE**
- VB VEGETABLE LASAGNE**
- VC CHILLI BEAN CELERY AND CORIANDER CASSEROLE**
Served with a timbale of rice
- VD TANDOORI VEGETABLE MASSALA**
- VE NUT ROAST**
With vegetable gravy

All served with seasonal vegetables and a choice of roasted and leek boulangere potatoes, sauté and fresh potatoes or roasted and new potatoes

Menu 1

DESSERT CHOICES

- K*** ***Homemade Raspberry Pavlova finished with a fine raspberry coulis***
- L*** ***Homemade Apple Pie served with ice cream or custard***
- M*** ***Pancakes dressed with red cherries in a rich cherry sauce, topped with a quenelle of vanilla ice cream***
- N*** ***Homemade Profiteroles with a sweetened cream filling on a mint anglaise sauce finished with chocolate***
- O*** ***Poached Pear in red wine syrup finished with a fruit coulis and a scattering of mixed berries***
- P*** ***Old English Sherry Trifle served with a homemade shortbread biscuit***

Coffee and mints

PRICE PER HEAD - £27.85 (including tip)

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Contact Gary Stammers with your choices on:

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personal message on Club Website Forum