

Chris Redwood Combo



PROGRAMME

Bucks Fizz or Orange Juice 6:00pm

Dinner 6:30pm

Entertainment 8:30pm

Charity Raffle & Presentations 9:30pm

**Raffle first three prizes donated by the area
others kindly donated by our members**

Charities

Naomi House

The Rowans Hospice

The Lewis Manning Hospice

Starter

Cream of Leek and Potato Soup

Prawn Cocktail

Fanned Melon topped with fruits of the forest

Roll and Butter

Main Course

Roast Topside Beef, Yorkshire pudding,
And Horseradish Sauce

Roast Breast of Chicken, Sage and Onion Stuffing Balls,
Chipolatas and Yorkshire Puddings

Baked Salmon Fillet Coated with Hollandaise Sauce

Vegetarian Alternative – Mediterranean Tart

**

Served with

Roast Potatoes and New Potatoes

Baton Carrots, Broccoli and Cauliflower Florets

Dessert

Cherry and Apple Pie served with Custard Sauce

Black Forest Gateau

Lemon Meringue Pie

Served with jugs of Cream

Assorted Cheeses with Biscuits, Celery and Grapes

Coffee With Cream or Tea

Served with After Dinner Mints

A glass of wine is included

(Bring Your Own Glasses)

£25.00 per person (4 course meal)

Catering by RS Catering

Booking Form Him Her

Leek Soup

Prawn Cocktail

Fanned Melon

Roast Beef

Roast Chicken

Salmon Fillet

Vegetarian

Cherry & Apple

Black Forest

Lemon Meringue

Wine RedOr White.....

Name

Address

.....

.....

.....

Tel No:

I wish to be seated with (if possible)

.....

Cheques Payable to: **Mrs Gill Harding**

Send to Mrs Gill Harding

NO LATER THAN 4th SEPT 2017

Mrs Gill Harding

2 Harold Road

Stubbington

Hants

PO14 2RA

Tel:01329 314937