

83rd Entry Reunion Dinner 2013
22nd September 2013

Menu

Starter

Prawn Cocktail with Marie Rose Sauce served with Brown Bread and Butter
Smooth Chicken Liver Pate served with Red Onion Marmalade and Melba toast
Deep fried Brie served with Cranberry Sauce
Melon and Parma Ham served with a strawberry coulis
Tomato and Basil Soup

Main

6 hour Braised Beef Bola served with a Rich Wine Jus
Portabella Mushrooms Puff Pastry with Leek Cream Sauce and Parmesan Cheese
Salmon en Croute served with Soft Herb Velouté
Chicken Supreme in a Mushroom and Red Wine Sauce
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Served with a selection of fresh vegetable and potatoes

Dessert

Chantilly Cream Filled Profiteroles with Chocolate Sauce
Baileys Cheesecake with Cream or Ice Cream
Fresh Fruit Salad
Warm Chocolate Brownie with Chocolate sauce

Cheese Platter

Selection of Cheese's with Biscuits and Grapes
Tea and Coffee