

The English Saint Bernard Club Dinner, Dance & Presentations 2024

Menu

Starters

Tomato & Roasted Red Pepper Soup (V)

Served with a French Brioche Slice

Continental Meat Platter

Chefs Selection of Cold Meats & Accompaniments

Traditional Prawn Cocktail

Served with Bread & Butter

Fan of Melon

Mains

Grilled Supreme of Salmon with a Watercress Cream

Served with Chefs Fresh Veg of the Day

Sautéed Chicken Supreme with Wild Mushroom & Tarragon Sauce

Served with Dauphinoise Potatoes & Chefs Fresh Veg of the Day

Feather Blade of Beef

Served with Roasted Root Veg, Yorkshire Garnish & Chefs Fresh Veg of the Day

Desserts

Individual Chocolate Truffle Torte

Served with a white chocolate soil

Black Cherry Vacherin with a Kirsch Reduction

Served with Cream

Cheese Board Selection

Served with a Quince Jelly, Grapes & Celery

Apple Crumble

Served with a warm Custard Sauce

PLEASE FILL IN YOUR CHOICES BELOW. IF YOU HAVE SPECIAL DIETRY REQUIRMENTS / SEATING ARRANGEMENTS PLEASE STATE.

*Menus will **not** be accepted with out full payment & **must be received no later than 05.02.2024***

*If paying by Bacs/Iban please mark payment **SBOTY 24** then email the completed form to me*

Chqs to be made payable to The English Saint Bernard Club

Menus along with all other paperwork to be Returned to:

Linda Martin. 29. The Elms. Nine Elms. Swindon. Wilts. SN5 5XA or (e-mail lin.mar@live.co.uk)

Tel: 07887516235

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