

Menu for the Dinner Dance on Saturday 25th November 2017

To Start

Deep fried brie with red fruit coulis and spicy chutney



Main Course

Grilled pork loin steak with spiced apple, glazed with melted Lye farm cheese and served with a mixture of winter roast vegetables and chive potatoes

or

Chestnut, mushrooms, leeks and thyme en crouete with seasonal vegetables and potatoes with a reduced cream and chive sauce



To Finish

Ginger and cinnamon sponge with a Baileys custard, topped with mint and berries