

Annual Black Tie Dinner

Chase Hotel, Friday 29th October 2010 7.00pm for 7.30pm
£21.00pp, Payment and Menu choice by 21st October

MENU

Cream of Tomato & Sweet Red Pepper Soup with Basil (A)

Smoked Fish Terrine
With Grain Mustard Yoghurt, Salad Leaves & Toasted Brioche (B)

Poached Pear with Roasted Peppers,
Roquefort Cheese & Balsamic Dressing (C)

Roast Loin of Pork
With Caramelized Apple & Pears, Cider & Treacle Sauce with Sage (D)

Baked Chicken Wellington
With Tomato & Tarragon Jus (E)

Baked Red Sea Bream Fillet
With A Rustic Mediterranean Sauce (F)

Penne Pasta with Sundried Provençal Sauce
Spinach, Wild Mushrooms & Pesto (G)

Iced Strawberry Parfait
With Marinated Strawberries & Chocolate Sauce (H)

Warm Apricot & Almond Tart
With Amaretto Anglaise Sauce (J)

Coconut Pannacotta
With Pineapple Carpaccio & Malibu Syrup (K)

Coffee & Mints