

Kyrle Probus Annual Dinner

*Friday 9th November 2012
7.00 for 7.30pm at The Chase Hotel, Ross*

Menu

Cream of Roasted Plum Tomato & Sweet Red Capsicum Soup
with Basil (A)

Potted Cold Water Prawns
in Cocktail Sauce with Melon Pearls (B)

Pressed Ham Hock & Leek Terrine
with an Apricot & Pineapple Chutney (C)

Slow Braised Shoulder of Lamb
with a Redcurrant & Mint Jus (D)

Roast Crown of Chicken
with Mushrooms, Silverskin Onions & Tarragon Sauce (E)

Hake Fillet Baked with a Herb & Parmesan Bread Crust
on a Thermidore Sauce (F)

Neat & Tidy Tropical Fruit Eaton Mess
with Vanilla Ice Cream (G)

Steamed Dark Chocolate & Orange Pudding
with Cointreau & Marmalade Anglaise Sauce (H)

Glazed Lemon Tart
with Raspberry Sorbet (I)

Coffee & Mints

Price: £25.00 per person