# Club Dinner Menu

## Saturday 11th November 2017 - 7pm for 7.30pm sit down

## **Starter**

Dingley Dell pork, duck and orange terrine with Cumberland sauce, baby herb salad shoestring crackling and homemade bread

Alternative

Tomato and basil soup with freshly baked chefs bread

#### Main

Breast of free range Chicken filled with Parma ham, spinach and sun-dried tomato served with light reduction Madeira sauce, roasted shallots, chatuex potatoes and baby carrots

Family vegetables served to the tables

Alternative

Roasted Pork Tenderloin, apple sauce, roast potatoes, market vegetables and gravy

### Dessert

White chocolate and Raspberry plate

A trio of chef's handmade desserts, based on the two flavours of white chocolate and raspberry

Alternative

Apple and blackberry crumble with cream

Allergies - If you are concerned about the presence of any gluten, nuts, seeds or any other allergens in our food please ask a member of staff for assistance.

