

CamBSAC 50TH ANNIVERSARY GALA DINNER; 12th November 2016

MENU CHOICE

Please make your menu choice from the list below, not forgetting to put your name on it.

	Guest name:	Guest name:
Starter:		
Goats Cheese and Plum Tomato Tart with Rocket leaves and Balsamic dressing		
Smoked Free Range Chicken Salad, Caramelised Orange, Almonds and Tarragon dressing		
Main Course:		
Roast Rump of Lamb, Minted Port Wine Jus, Fondant Potato, Baby Carrots, Green Beans		
Roasted Spiced Fillet of Wild Salmon with Salsa Verde, Tagliatelle and Roasted Mediterranean Vegetables		
Spinach and Pine Nut Roulade, Crushed New Potatoes, Wild Mushrooms and Caramelised Red Onions		
Dessert:		
Crème Brulee Tart with Seasonal Berry Compote		
White and Dark Chocolate Terrine, Raspberry and Mint Compote		

If you have particular dietary requirements please discuss them with the organiser as early as possible, the caterers have indicated that they will endeavour to accommodate specific dietary needs.