

MEN DIPCAVING GROUP ANNUAL DINNER

5th April 2008
Coxley Vineyard,
Wells
7.30pm - midnight
(Rooms available)



Raffle

Menu

Cream of Parsnip and Butternut Squash with a Hint of Chilli
Chicken Liver and Wild Mushroom Parfait with Redcurrent Jelly and Melba toast
Asparagus and Goats Cheese Frittata Julienne served on a bed of Rocket Salad

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Roast Loin of Pork with Apple Sauce
Pot Roast Supreme of Chicken in a White Wine, Tarragon and Shallot Sauce
Yellow Fin Sole with Smoked Haddock & Spinach, served with a White Wine, Prawn and
Cream Vellute

Roasted Mixed peppers with Asparagus served on a bed of Mixed Leaf Salad

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Home made Tiramisu with Marsala and Amaretto

Warm Chocolate Fudge served with Vanilla Ice-cream

Lemon Lush Torte

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Coffee and Mints



£21.50

As usual there will be a coach picking up from Wells, The Hunters and the Cottage.

Don't forget to book your seats in advance if possible.

Cheques and menu choices to Linda Milne by 28th March 2008, please.

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