

Christmas Dinner 2021

Wednesday 8th December

One form per person: please tick one from each course

Name.....

Menu

Thai butternut squash soup with crusty bread

Blue cheese, spinach and mushroom tart with balsamic glaze and rocket

Brussels pate with crostini and rocket salad

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Roast turkey breast with pork, apricots and cranberries, served with roast carrots and parsnips, crispy roast potatoes, smoked bacon wrapped chipolatas, served with a turkey gravy

Brie, leek and onion chutney tart served with baby new potatoes, tender stemmed broccoli and glazed carrots, finished with a tomato and herb dressing

Slow poached shoulder of lamb stuffed with baby leaf spinach and apricots, served with a potato, leek and mint croquette, finished with baby onions and a rich lamb gravy

Pan roasted salmon supreme, served on a crushed potato cake served with caper, prawn and herb butter sauce with seasonal vegetables

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Rich chocolate brownie served with salted caramel sauce and pistachio ice cream

Traditional Christmas pudding with brandy sauce

New York cheesecake served with a mulled wine infused berry compote and finished with dark chocolate shavings

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Tea and Coffee

Please inform us of any food allergies or dietary requirements

There will be tables of 8 and 10 but no seating plan

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Please send to Claerwen Harries – The Old Post Office, Plaistow, W.Sussex RH14 0PT

Or email to: claerwendavid@gmail.com or phone 01403 871426

Please send these details by 22nd November at the very latest

Payment of £39.50 per person:

Preferably by Bank Transfer to: The Arts Society Cranleigh 40-18-50 a/c 21383337

Or by cheque made out to The Arts Society Cranleigh and send to:

Dr Alan Halder, Old Farm, The Village, Ewhurst, Surrey GU6 7PB