

Soroptimist Lunch
Saturday 10th October 2015

To Start

Roast tomato and basil soup

Ham Hock Terrine, With Piccalilli & Warm Toast

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To Follow

Herb Roasted Breast Of Chicken, wilted Greens, sauté New Potatoes,
Wild Mushroom Fricassee

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Butternut Squash & Artichoke Risotto

All main dishes are served with
Seasonal vegetables

To Finish

Celebration cake to be served as dessert

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3 Course including tea or coffee £25.00 to include a drink of fresh
orange juice on arrival