**ANNUAL DINNER**

Tuesday 23rd October 2018 at Kings Arms Hotel, 1930 for 2000.

Three course dinner including tea or coffee £27 per person

Starters

* Cauliflower soup with Caerphilly cheddar
* Pan fried goats cheese, hazelnuts and thyme
* Smoked salmon, capers, brown bread
* Pork and pistachio terrine, cornichons and toast

MAIN COURSE

* Roasted crown of turkey, with all the trimmings
* Roast topside of beef, traditional accompaniments
* Pan fried cod, potatoes and dill with sea spinach
* Butternut squash rotolo, rocket parmesan

SWEET

* Vanilla panna cotta, shortbread
* Lemon tart, raspberry sorbet
* Poached peaches, honey, thyme and granola
* Selection of three welch cheeses, water biscuits and red onion marmalade
* Tea or coffee

PLEASE MAKE YOUR CHOICES BELLOW, AND RETURN FORM PLUS **FULL PAYMENT** TO SUE SUTTON BY TUESDAY 9TH OCTOBER.

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| NAME |  |
| STARTER |  |
| MAIN COURSE |  |
| SWEET |  |