



END OF SEASON SUPPER & AWARDS

SATURDAY 16 NOVEMBER 2019

(7:00 for 7:15pm Clubhouse - BYOB)

Limited to 60 people (first 60 to pay up!)

£22 per head - cheques payable to Hurst Castle Sailing Club (NOT HCSC) or cash to any member of the social committee by 10 Nov

MENU – Choice of three main and three desserts*, Coffee or Tea.

Prosecco/Orange juice and canape reception

Main Courses

1. **Boeuf Bourguignon** Tender pieces of beef braised in a rich red wine sauce with shallots, mushrooms and bacon lardons
2. **Roasted fillet of salmon** on a bed of roasted Mediterranean vegetables with tomato and basil
3. **Mushroom, tomato, spinach, walnut and Stilton “steak”** (v) A large field mushroom with a tomato, spinach, Stilton and walnut topping

Each of the above served with Parmentier potatoes and seasonal vegetables

Desserts

1. **St Clements Bread and Butter Pudding** served warm with thick double cream
2. **Profiteroles filled with fresh cream** and served with a runny chocolate sauce
3. **Individual cheesecake** with a mixed fruit topping

Tea or coffee

BYOB - NO WINE is being provided with the meal so please bring along your own bottles of booze (glasses provided) to indulge your own tastes!

***Vegan Option available on request**