



End of Season Dinner

Saturday November 18th

(7:15 for 7:30pm in the Clubhouse – BYOB)

£20 per head

Limited to 60 people (Incl top table 12)

MENU

Choice of three main and three desserts, Coffee or Tea

Prosecco/Orange juice and canapé reception

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1. Roasted Pressed Belly of Pork Served with a black pudding croquette and an apple salsa
2. Fillet of Plaice filled with a King Prawn and Salmon mousse served with a white wine and prawn sauce
3. Mediterranean Stuffed Peppers (v) (nuts) with couscous, olives and feta cheese served with a tomato and basil sauce

Served with Parmentier potatoes and seasonal vegetables

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1. Warm cherry Bakewell tart served with a creamy vanilla custard
2. Individual chocolate mousse served with a shortbread biscuit
3. Raspberry and Sherry trifle served with fresh cream

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!

Book your place by:

1. E-mail social@hcsc.org.uk with your details and pay £20 to a member of the Social Committee
- or**
2. Complete the sign up sheet posted in the Clubhouse & pay £20 to a member of the Social Committee.

Cheques payable to HCSC or cash to any member of the social committee by 11th November 2017 but book early as places are limited.