

St Boniface Lodge Ladies Night

22nd October 2016

Booking Form

Table Organiser:

Telephone Number:

Email:

		STARTER				MAIN				DESSERT			
	NAME	Cream of Butternut Squash Soup with Chive Crème Fraiche	Pressing of Duck Leg, Piccalilli & Toasted Broche	Tian of Bembridge Crab, Smoked Salmon & Red Pepper Coulis	Salad of Pickled Beetroot, Baked Crouten Cheese	Roast Loin of Pork, Smoked Garlic Mash, Tenderstem, Cabbage & Bacon	Seared Supreme Of Salmon New Potatoes, Samphire & Cherry Tomatoes	Supreme of Chicken Dauphinoise Potato, Sticky Red Cabbage & Broccoli	Risotto of Wild Mushroom, Parmesan, Herbs & Chilli Oil	Vanilla Pannacotta, Autumn Berries & Cherry Ice Cream	Dark Chocolate Tart, Raspberries & Clotted Cream	Red Wine Poached Pear Cinnamon Ice Cream & Almond Biscuit	Cheese Board selection & Biscuits
1													
2													
3													
4													
5													
6													
7													
8													
9													
10													

Number of Persons	Cost Per Person (Table wine is not included)	Total Cost

Cheques to be made payable to A J Swaby

SPECIAL NOTES: