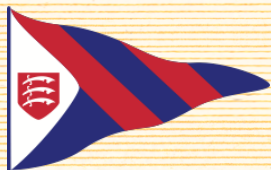


TEYC FITTING OUT SUPPER

7PM
FOR
7.30PM



ONLY £18.50
PER HEAD

MENU

PLEASE CHOOSE ONE FROM EACH COURSE
WHEN YOU BOOK AND PAY FOR YOUR BERTH.

STARTERS

- FANS OF SEASONAL MELON**, - served with hedgerow fruits, raspberry coulis and garnished with fresh mint leaves
- POTTED BRANSTON PICKLE PATE** - coarse pate with Branston served with mixed leaves, toasted french bread and cheese and onion chutney
- KING PRAWN AND SMOKED SALMON** - served on a mixed salad with lime and a light chilli dressing.

MAINS

- CHICKEN CHASSEUR** - served with seasonal vegetables, roast potatoes and gravy.
- LEAF SPINACH AND MOZZARELLA PARCEL** - Baked Puff Pastry parcel served with two individual sauces, creamy mushroom sauce, and tomato and basil sauce, seasonal vegetables, roast potatoes.

DESSERTS

- GLAZED MANGO AND RASPBERRY MOUSE** - light creamy mousse served with forest berries, ice cream or pouring cream
- CHOCOLATE FUDGE CAKE** - served with ice cream or pouring cream
- ENGLISH CHEESEBOARD SELECTION** - served with cheese biscuits, salad and onion chutney

**WE ONLY HAVE 40 BERTHS FOR THIS FUNCTION,
SO PLEASE BOOK EARLY TO GUARANTEE YOUR BERTH.**

TO BOOK YOUR BERTH, PLEASE CONTACT RUTH LOWDEN VIA EMAIL:-

ruth.lowden67@gmail.com

ALL BERTHS MUST BE PAID FOR BY TUESDAY 27TH FEBRUARY 2018

**OUR THANKS GO TO AFFINITY RESTAURANT FOR THE CATERING, AND FOR
PAMPERING US ALL EVENING**