

# TEYC LAYING UP SUPPER

SATURDAY 27TH OCTOBER

18:30 FOR 19:00 HRS



ONLY £23.50 PER HEAD

## MENU

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

### STARTERS

Oak Smoked Scottish Salmon and King Prawn Salad - bound with lemon and dill mayonnaise served on a bed of mixed lettuce leaves

Tartlet of Sundried Tomato and Brie - served on crisp salad with a homemade red onion chutney

Pot of Pork and Orange Pate - topped with melted butter served with side salad and orange and onion chutney with crispy melba toast

### MAINS

Braised Shank of Lamb - served with a melange of roasted vegetables and merlot sauce

Chargrilled Chicken Breast filled with Chorizo and Mozzarella - served with a tomato and pesto sauce

Poached Fillet of Scottish Salmon - served on a bed of sweet potato and potato mash and lemon hollandaise sauce

Leaf Spinach and Mozzarella Parcel - baked puff pastry parcel served with a tomato and basil sauce

### DESSERTS

Affinity's own Creamy Tiramisu - served with fresh strawberry and whipped vanilla cream

Lemon Curd Cheesecake - served with mixed summer berries, vanilla ice cream and garnished with mint

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](mailto:ruth.lowden67@gmail.com)

ALSO MUSICAL ENTERTAINMENT WILL FOLLOW THE MEAL PROVIDED BY GARY OLIVER AND RAFFLE