

OLD VARNDENIAN ASSOCIATION

ANNUAL DINNER

Saturday 24th April 2010 7.15 for 8.00pm
Courtlands Hotel, 19-27 The Drive
Hove, BN3 3JE

Menu

STARTERS

Prawn Bisque

Cooked with brandy and finished with fresh pouring cream (1)

Stuffed mushrooms fried until golden

Served with a garlic and lemon scented dip (2)

Homemade chicken liver, toasted pine kernel and smoked bacon pâté

Served with Cumberland sauce and brown toast (3)

MAINS

Medallions of pork set on celeriac mash and served with a classic Chasseur sauce (4)

Fillet of beef topped with woodland mushrooms

Served with a Madeira and tarragon creamed jus (5)

Roasted loin of cod

Resting on creamed leeks

Served with a chervil and white wine cream (6)

Roasted pepper and leek timbale

Filled with mushroom and coriander risotto (7)

All main courses are served with a selection of seasonal vegetables and potatoes

DESSERTS

Vanilla and chocolate cheesecake (8)

Pears poached in mulled wine with Chantilly cream (9)

A selection of cheese and biscuits (10)

Coffee and chocolate mints

DRESS: Lounge Suit

Ticket Price £30

