

LYME REGIS SAILING CLUB

Dinner/Dance & Prize Giving – 24 November 2007

MENU Selection Please advise Fern When Purchasing Tickets

CREAMY COURGETTE & BRIE SOUP
served with a freshly baked roll

1

TARTAR OF AVOCADO
Ripe avocado pear with peeled prawns tomato and cucumber set on
Mixed salad leaves with citrus vinaigrette

2

MELON COCKTAIL
Honeydew and Watermelon with pineapple and fresh strawberries
Marinated in coconut liquor

3

ROAST LOIN OF PORK
Served on braised red cabbage with chestnuts and smoked bacon

4

LAMB, GINGER AND ORANGE CASSEROLE
Tender strips of lamb with a hint of ginger and fresh oranges

5

GRILLED SKATE WING
Locally caught skate wing with lemon and caper butter

6

SPINACH AND MUSHROOM TAGLIATELLE
Button mushrooms and baby spinach leaves with white wine cream and
touch of nutmeg served with freshly made tagliatelle

7

Selection of Seasonal Vegetables

CHOCOLATE ORANGE POTS

8

RHUBARB CRUMBLE served with custard

9

FRESH FRUIT SALAD with cream

10

Coffee and Cheese and Biscuits will be
served during the Prize Giving