

## Long Service Awards Dinner 10 and 25 years of service

Tomato cream scented with basil Poached quail egg

or

Green leaves, rocket, grapefruit, cured ham and camembert Balsamic reduction

or

Prawn cocktail with mango, lime and chilli

or

Gratinated monkfish, leek and Marron mushrooms Coriander aioli

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Poached fillet of sole Sautéed green asparagus New potatoes Fennel mousseline

or

Roasted duck breast Sautéed spinach Potato gratin Port wine sauce

or

Roasted loin of beef Peas and roasted tomato Potato purée Three peppers sauce

<u>Vegetarian</u>

Ricotta and spinaches ravioli (G) Roasted pumpkin and walnut sauce

Dessert menu

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Coffee and teas