DUKERIES MOTOR CLUB 70TH ANNIVERSARY DINNER MENU

STARTERS

MELON & KIWI PLATTER
(A light refreshing duo enhanced with a tangy fruit coulis)

GARLIC MUSHROOMS
(Market fresh button mushrooms coated in breadcrumbs, deep fried and served with a garlic dip and mixed leaves)

DUCK SPRING ROLLS
(Filo duck spring rolls accompanied with hoisin sauce & prawn crackers)

SWEET CHILLI PRAWNS
(Prawns, avocado, red onion and cherry tomatoes coated in a sweet chilli sauce served on a bed of mixed leaves)

MINESTRONE SOUP

SORBET

MAIN COURSE

ROAST BEEF
(With Yorkshire pudding accompanied with horseradish sauce)

PORK DUO
(Pork loin on a Cumberland sausage swirl served with caramelised onion gravy)

CHICKEN BREAST
(Tender chicken breast served with a smoked bacon and mature cheddar sauce)

SEA BASS
(Served on a cod & prawn fishcake and topped with creamy butter sauce)

SWEETS

BAILEYS CHEESECAKE
FRESH FRUIT PAVLOVA
APPLE & BLACKBERRY CRUMBLE WITH CUSTARD
CHEESE SELECTION

FOLLOWED BY COFFEE OR TEA AND A CHOCOLATE MINT

(VEGETARIAN & VEGAN OPTIONS AVAILABLE ON A SEPARATE MENU)