

The Society of Old Priceans

AGM Luncheon Menu - Friday 7th October 2011

----- STARTER -----

- A**A leek and potato soup served with cheesy croutons
- B** A Portabella mushroom baked in the oven with shallots and roasted peppers
..... topped with a slice of goats cheese and drizzled with a walnut oil dressing
- C** Smoked salmon and prawn parcel bound with a tarragon flavoured mayonnaise
- D**Confit of duck salad with beetroot, fennel and spring onions

----- MAIN COURSE -----

- E** Roast rack of lamb coated with a Parmesan cheese and herb crust roasted until pink
..... served with roasted cherry tomatoes and dauphinoise potatoes
- F** Fillet of haddock topped with a fine dice of tomatoes and mushrooms
..... finished with a white wine and cream sauce flavoured with dill
- G**.... Sirloin steak cooked until medium served with pan fried chorizo sausage, red onion confit and flat parsley
- H** A courgette roulade served with a selection of pan fried wild mushroom
and finished with a rich tomato and basil sauce

Served with a selection of freshly cooked vegetables

----- DESSERT -----

- J**..... Profiteroles crammed with whipped cream and topped with a rich dark chocolate sauce
- K**..... A classic treacle tart served warm with a ball of vanilla seed ice cream
- L**A light and delicate strawberry cheesecake served with a duo of strawberry and vanilla sauce
- M**.....A cappuccino creme brulee topped with frothy cream and served a shortbread biscuit
- N**A selection of cheese and biscuits

Coffee and Petit Fours



SOCIETY OF OLD PRICEANS AGM LUNCHEON - 7 OCTOBER 2011 MENU SELECTIONS

	MEMBER/GUEST	STARTER (A - D)	MAIN COURSE (E - H)	DESSERT (J - N)
1				
2				
3				
4				

Please enter your selections from the above menu and return with your booking form to:

M J Croad-Brangwyn
19 Maylings Farm Road
Fareham
Hampshire PO16 7QU

mjcb@croad-brangwyn.freeserve.co.uk