



Red Rose Restaurant



J.T.T.A. ANNUAL DINNER

Friday 11th June , 7.00pm

Traditional Prawn Cocktail

With Juicy Atlantic Prawns, served with Crispy Iceberg Lettuce and Marie Rose Sauce
Or

Chef's Ham Hock "Persillade", With Piccalilli

Or

Glazed Goat's Cheese

On Herb Salad and with a Red Pepper Marmalade
Or

Soup Du Jour

Or

Tian of Avocado Pear, Crab Meat, Crème Fraiche

Served with Chilli Dressing
Or

Rocket Salad With Seared Duck and Mango

Accompanied by a Steamed Ginger Dressing

Sirloin Steak

Cooked as you Like, with a Green Peppercorn Sauce
Or

Baked Chicken Breast

Filled with Black Pudding, Wrapped in Bacon, Served with a Wild Mushroom Sauce
Or

Seared Sea Bass Fillet

With Parsley Mashed Potatoes and a Sauce Vierge
Or

Tenderloin of Pork

Wrapped with Prosciutto and Sun Blushed Tomatoes, Served with a Sage Jus
Or

Beetroot Risotto

With Parmesan Cheese and Basil Crisps
Or

Marinated Salmon

In Lime and Chillies, With King Prawn Tempura

Freshly Selected Market Vegetables Accompany all Main Courses

Choice of Desserts From the Sweet Trolley

Filter Coffee

LEAGUE TROPHIES WILL BE PRESENTED TO ALL WINNERS.

BUMPER RAFFLE!!

A GREAT EVENING FOR ALL MEMBERS AND THEIR FAMILIES!!

Menu only £20.00 inc. GST and no service charge!

Kid's menu also available at £9.50.

**LIMITED SPACES!! TICKETS AVAILABLE FROM CHRIS BAND,
733440/07797727720 or bandyespana@googlemail.com**