

PYC DINNER DANCE MENU 2018

TO START

- Roasted red pepper and tomato soup.
- Smoked salmon, dill crème fraîche pot blini, pea shoots.
- Chicken liver pate, onion marmalade, toasted baguette.

MAINS

- Slow cooked pork tenderloin, apple mash with whole grain mustard sauce & parsnip crisps.
- Traditional roast chicken, stuffing, bread sauce, chipolata & gravy.
- Salmon, leek & mushroom stroganoff served with rice.

VEGETARIAN

- Broccoli, cheese & sun blushed tomato tagliatelle---
poached egg optional.
- Homemade nut roast, vegetarian potatoes, cranberry sauce & vegetarian sausage.

TO FINISH

- Trio of deserts.
Classic sherry trifle, Cherry & dark chocolate profiteroles, Roasted pineapple with chilli caramel and coconut & lime sorbet.