

Annual Dinner 2024 and Prize-giving

Saturday 23rd November at 18:30

Fully Booked!
(Booking is now closed)

- Complimentary welcome drinks (Prosecco, fruit juices) from 18:30
 - Bar open including for the purchase of wines
 - Dinner in the upstairs room at 19:00
- Master of Ceremonies, Guest Speaker and Members' Speaker
 - Presentation of Trophies
 - Dancing to follow the ceremonies

Catering by Dale Sainty

Please make rearcommodorewsc@gmail.com aware of any special dietary requirements,
Dale will accommodate most special dietary requests!

Menu choices:

(V) = vegetarian option

Starters:

(V) Field Mushroom Risotto with Reggiano and fresh herbs (hot)
Beetroot marinated salmon with apple salad and dill creme fraiche (cold)
Beef Carpaccio with rockette, capers and blue cheese creme dressing (cold)

Mains:

Baked salmon, new potatoes and green vegetables with a lemon beurre blanc
Chicken breast with dauphinoise potatoes, creamed leeks and whisky sauce
(V) Vegetable pithivier with roasted vegetables and tomato confit

Desserts:

Raspberry mille feuille, raspberry coulis
Lemon posset topped with berries
Baked New Yorker cheesecake with fresh strawberries

Followed by cheese and biscuits, coffee.