

Paulerspury Horticultural Society Dinner 2019

Venue: Barley Mow Date: Saturday 23rd November Time: 7 for 7.30pm

Cost £20.00/2 courses or £25.50/3 courses- £1.50 for Coffee/Tea/Hot Chocolate
(starter+main or main+dessert) (if required)

Menu

Starters

Thick Chicken soup, mushroom ravioli, garlic croute and parmesan

Honey Roast Scotch Egg, parma ham salad and hollandaise

Roast Root Veg Wellington, red pepper ketchup and haloumi chips

Desserts

Sticky Toffee Pudding, butterscotch sauce and ice cream

Autumn Fruit Cobbler, custard and ice cream.

Dark Chocolate Tart, white chocolate sauce and honeycomb ice cream

Mains

Pot Baked Beef Bourginon, shallots, heritage veg and baby baked potatoes

Roast Loin of Packington Pork, braised belly, red cabbage reduction and dauphinoise

Thai Monkfish Curry, subtle coconut and vegetable, fragrant rice and prawn crackers

We have not included a *Vegetarian Main Option* due to lack of uptake in the past. However if you would like such an option, please let me know and I will arrange it. If you have any special dietary requirements, please contact me and I will pass the information on to Chris at the Barley Mow.

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Please tear off and keep the info above with a record of your choices

Booking Form: Please indicate with a X your choices for each person

Name (1)..... Name (2).....

	Choices for person 1	Choices for Person 2
Thick Chicken Soup		
Honey Roast Scotch Egg		
Roast Root Veg Wellington		
Roast Loin of Pork		
Pot Baked Beef Bourginon		
Thai Monkfish Curry		
Sticky Toffee Pudding		
Autumn Fruit Cobbler		
Dark Chocolate Tart		
Hot Drink Option (Please delete three!)	Tea/Coffee/Hot Chocolate/None	Tea/Coffee/Hot Chocolate/None
Cost	£	£

Contact number(for any queries about your choices)..... Enclosed payment:£.....

Please return form and correct payment (Cash or Cheques payable to Paulerspury Horticultural Society please) to Andy Bartlett 19 Plum Park Lane Paulerspury NN12 7NN 01327 811814 brameld@live.co.uk