Shanklin Sailing Club Laying up and Awards Dinner



Saturday 26th November 7.00pm for 7.30pm

French Onion Soup

Homemade French Onion Soup Served with Crusty Bread

Chicken Satay Skewers

Diced Chicken Breast in a Satay Sauce served on Bed of Salad

Chefs Special IOW Crab & Prawn Cocktail

Mixed Crab Meat, Prawns, Baby Gem, Tomato, Cucumber, Marie Rose Sauce, Paprika, Lemon Wedge

IOW Tomato Bruschetta

Sourdough Bread topped with Fresh Isle of Wight Tomatoes, Mozzarella, Basil



Chef's Choice Rosemary Lamb Rump

Served with Blue Cheese & Leek Potato Gratin, Tederstem Broccoli, Carrots, Red Wine Jus

Isle Of Wight Surf & Turf

Local Isle of Wight Steak, Garlic King Prawn, Chunky Chips, Peas, Grilled Mushroom, Tomatoes, Choice of Peppercorn or Blue Cheese Sauce

Chicken Parma Ham

Chicken Breast stuffed with Mozzarella wrapped in Parma Ham, Served with Blue Cheese & Leek Potato Gratin, Tederstem Broccoli, Carrots,

> Wild Mushroom Risotto Served with Garlic Bread and Side Salad (Vegan Option Available upon Request)



Sticky Toffee Pudding Sticky Toffee Pudding served with Vanilla Ice Cream

Chef's Special Pina Colada Crème Brûlée Coconut Crème Brûlée, Cherries, Pineapple, Toasted Coconut

> Fresh Fruit Salad Selection of Fresh Fruit

Champagne Sorbet Refreshing Champagne Sorbet

Selected choices by 14th November to <u>ianbolton123@gmail.com</u> Mob 07778838496 £30 includes Coffee or Tea