

FRIDAY 7TH MAY 2010

CTC – CAMBRIDGE ANNUAL DINNER

MENU

STARTER MENU

**Prawn Cocktail
Chicken Live Pate
Broccoli Stilton Soup
Pan Fried Pigeon Beans with Raspberry Dressing**

MAIN COURSE

**Beef Wellington with Sauted Potato with Thyme and Garlic
Pressed Belly of Pork with Roasted Offal Mash
Baked Sea Bass with Fennel and Orange and Minted New
Potatoes
Mushroom Risotto with Mixed Salad**

SWEET MENU

**Summer Pudding
Lemon Posset
Chocolate Cheesecake
Cheese Board**

(Please encircle or place a tick)

NAME: _____

