

Monday 8<sup>th</sup> March 7.30pm @ the Mayflower

Menu

Starters

1. Oriental wok fried duck with mango and watercress salad.
2. Prawn ramekin with thermidor sauce and ciabatta croutes.
3. Chef's soup of the day.

Main course

1. Sole fillets stuffed with salmon mousse and served with a prawn, mushroom and white wine sauce.
2. Braised shank of lamb with parsnip mash and rosemary jus.
3. Steak, onion and ale pudding with roasted vegetables.

Puddings

1. crème brulee with seasonal fruit.
2. Rum and chocolate truffle.
3. Bread and butter pudding.

**Coffee**

**A vegetarian/restricted diet option is available upon request.**

**£15 per person**

Please could you make your/ your guests choice from the above and return it to Sue or Aly by 26<sup>th</sup> February, with payment.

**Starter, Main, Pudding**

Guest 1 name:

Guest 2 name: