

MENU @ £45.00 per Guest

STARTERS	
A	King Prawn & Smoked Scotch Salmon Salad served with Mixed Baby Leaves, Crispy Diced Chorizo, Smoked Paprika Dressing & Malted Wheat Bloomer Bread
B	Creamy Garlic & Chive Button Mushrooms finished with Soft Cheese & White Wine, set on Red Char & Toasted Ciabatta
MAIN COURSES	
C	Herb Rubbed Rump of Lamb , Pan Roasted with Dauphinoise Potatoes, Butter Beans & Garlic French Beans set on a rich Shallot and Madeira sauce
D	Roasted Sorrel, Lime and Chilli Salmon Fillet with Spring Onion Crushed New Potatoes, Char Grilled Courgettes with Sun-Blushed Tomato and Caramelized Red Onion Salsa
E	Wild Mushroom and Chive Risotto set in a Tortilla Basket and drizzled with Pesto Oil
DESSERT	
F	Crème Brulée glazed with a Sugar Crust & topped with Fresh Raspberries and Shortbread. Filtered Coffee with Mints

Please detach and forward by **Monday 23rd April** to:

Ian Thompson, Tegfryn, Plas Garnedd, Ffordd Penmynydd, Llanfairpwll, Isle of Anglesey LL61 5EX

TICK APPROPRIATE CHOICE

NAME	A	B	C	D	E	F

Name..... **Email for acknowledgement**.....

I ENCLOSE A CHEQUE MADE PAYABLE TO '**RFAA NORTH WEST GROUP**' FOR £.....

I WOULD LIKE TO SIT WITH

I am unable to attend but would wish to enclose a donation to the Association £.....