



CASEWICK & DOLEWOOD DINNER

22ND SEPTEMBER 2017

MENU

Starter

Chicken & Duck Liver Pate
Served with Cumberland sauce, crostini & salad garnish

Homemade leek & potato soup
Served with herb baked croutons (v)

Main

Roast Sirloin of Odlin's Beef
Yorkshire pudding & rich pan & Shiraz jus.

Free Range Chicken Supreme
Wrapped in bacon & served with mushroom sauce

Mushroom, Brie & Cranberry Wellington
With a parsley sauce. (v)

All served with selection of seasonal vegetables, roast potatoes & minted new potatoes.

Dessert

Rich Chocolate Mousse
Served with homemade citrus biscotti

Mixed Berry Crumble
Served with vanilla anglaise

Freshly brewed house blend Coffee or Tea
Mints



BOOKING FORM

Please reserve place(s) for the Casewick & Dolewood Dinner and find enclosed a cheque for £..... (£35 per person).

I am unable to attend but enclose a donation of £.....

Cheques to be made payable to "Casewick & Dolewood Branch".

Please indicate the names of your guests on the reverse of this form with menu options. Please also let us know of any special dietary requirements.

Name:.....

Address:.....

Telephone:.....

Please return by **11th September 2017** to:

Kelham Cooke, GSCA, 62 North Street, Bourne, PE10 9AJ.