

- LRLRC 2024 CHRISTMAS & ANNUAL AWARDS DINNER BOOKING FORM held on the 7th December 2024 at The Greyhound Pub, 25 Melton Road, Burton on the Wolds, LE12 5AG at 19.00. £27 per head
Closing Date for booking – 29th November 2024. Payment by BACs using Ref - Name & Dinner to LRLRC TSB Bank PLC. Sort Code: 30-95-52, Account No: 20918460

NAME:

STARTERS

- Homemade Tomato & Basil Soup** served with country bread (GFO)
- Farmhouse Pate** with dressed salad and buttered toast (GFO)
- Mushroom Fricassee** served on baked bread with mozzarella and salad garnish
- Prawn Cocktail** with crisp iceberg lettuce garnish served with brown bread and butter (GFO)
- Stilton, Spinach & Balsamic Onion Tart** with salad garnish & redcurrant glaze
- Battered Calamari Rings** with dressed leaves and Jalapeno tartare sauce

MAINS

- Traditional Roast Turkey**, roast & mashed potatoes, crushed roots, stuffing, pigs in blankets, vegetables & gravy (GFO – no stuffing or pigs)
- Homemade Braised Beef Bourguignons** – tender beef steak with button onions & mushrooms in a rich red wine sauce, served with creamy mashed potatoes & vegetables (GF)
- Homemade Salmon & Cod Fishcakes** with Dressed Salad, Sweet Potato Fries & Sweet Chilli Drizzle
- Festive Burger** - Aberdeen Angus Beef Burger, in a toasted bun topped with Smoked Bacon, Brie & Cranberry Sauce, served with chips & dressed salad
- Creamy Pesto Pasta** with red onion, peppers & mushrooms & dressed salad bowl
- Chicken Breast with Stilton & Bacon** - Chicken supreme creamy sauce with stilton & bacon lardons, creamy mashed potato & vegetables
- Slow Roast Belly Pork** served with creamy mashed potato, vegetables, rich red wine & thyme gravy. (GF)

DESSERTS

- Traditional Brandy Laced Christmas Pudding** served with cream brandy sauce (GFO)
- Homemade Lotus Biscoff Cheesecake** with salted caramel sauce & cream
- Classic Lemon Tart** with marinated berries & dairy whippy ice cream
- Mint Chocolate Ice Cream Sundae** topped with cream & wafer (GFO)
- Sticky Toffee Pudding** served with custard (GFO)
- Salted Caramel Pannacotta** with chocolate chunk ice cream & biscuit crumb (GFO)

To finish Plate of warm mince pies for the table to share & Coffee or Tea

(GFO) Gluten Free Option. (GF) Gluten Free Please notify us of any allergens or intolerances of any guests.