



Invicta Annual Dinner

24th February 2018

7pm for 7:30pm

*Arundel House Hotel
Cambridge*

Menu

Starters

- (1) *Tomato and Basil Soup*
- (2) *Fan of Melon Served with seasonal fruits and peach coulis*
- (3) *Prawn and Smoked Salmon Salad*
- (4) *Chicken Liver Pate*

Main Course

- (5) *Supreme of Salmon with green pesto mash, grilled vine tomatoes with a white wine sauce*
- (6) *Slow Cooked Belly Pork Served with a thyme and red wine jus and crackling*
- (7) *Corn Fed Chicken Breast Served with spring onion champ and mustard sauce*
- (8) *8oz Rump Steak with Grilled Tomato and Mushrooms*
- (9) *Roast Vegetable Risotto with parmesan and rocket*

Seasonal Vegetables and Potatoes

Dessert

- (10) *Deep Dish Apple Pie Served with hot creamy custard*
- (11) *Sticky Toffee and Pecan Pudding – an individual sponge pudding served with hot toffee and pecan nut sauce and creamy custard*
- (12) *Profiteroles Filled with Cointreau Cream*
- (13) *Fresh Fruit Salad*
- (14) *Cheese & Biscuits*

Coffee/Tea

£31.00 per person

Please return the portion with your selections & cheque (**payable to Invicta FFC or pay into Bank Sort Code 20-43-63 Account Number 70514004**)
Return by Thursday 18th February 2017 to Alan Prevost by Post or Email
 15 Willingham Road, Over, Cambridge CB24 5PD

Name	Selection	Name	Selection

Wine

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Wine order to be paid on the night by the person who orders.