

SOSA 2019

Friday Dinner

Baked Pollack, Sauteed Leeks, Mange Tout, Peas, Creamy Mash, lemon Beurre Blanc
Goats Cheese & Red Onion Strudle (Veggie)

Lemon Tart, Berry Compote

Saturday Buffet

Ham, 3 Cheese & Onion Quiche, lemon & Thyme Drumsicks

Hot Buttered New Potatoes

Salads...Mixed leaf, Coleslaw, Minted Cous Cous, Tomato, Basil & Red Onion

Sweets..Fresh Fruit Salad, Chocolate Bavaois, Lemon & Lime Syllabub with Shortbread

Saturday Dinner

Butternut Squash & Truffle Oil Soup

Butter Poached Supreme of Chicken, Chorizo Croquette, Petit Ratatouille Tomatoes,
Tenderstem Broccoli, Burgundy Jus

Vanilla Panna Cotta, Honey Roasted Pear, Pear & Ginger Syrup