

MGCC Yorkshire Centre Annual Awards and Lunch – Sunday 4th March 2012

<u>MENU</u>	<u>NAME:-</u>	<u>NAME:-</u>
Fanned honeydew melon, vanilla yoghurt, fresh fruit and toasted coconut		
Cream of leek and potato soup, herb croutons		
Smooth chicken liver pate, melba toast, Cumberland sauce		
Roasted loin of pork with sage and apricot and port wine gravy		
Pan-fried breast of chicken, shallots, tarragon and mushroom sauce		
Grilled supreme of salmon, buttered baby spinach and wholegrain mustard cream		
Baked profiteroles filled with rum cream served with chocolate sauce		
Blueberry cheesecake with caramel sauce		
Apple and cinnamon strudel with crème anglais		
Iced vanilla and nutmeg parfait and mango coulis		
Freshly brewed coffee		

Total Cost £21.00 per head, deposit payable on booking and balance by 1st February 2012 please

Please select your choice from the menu and post the form with a cheque (**payable to MGCC Ltd Yorkshire Centre**) for **£10.00 deposit per head** to:

Mrs. P. E. Norcliffe
 11 Holly's House Road
 Ravenfield
 Rotherham
 S65 4LS

Do you have any preferences for the seating plan?
 Although we will do our best to accommodate your preferences we cannot guarantee.