



ROYAL NAVAL & ROYAL ALBERT YC



STARTER

Smoked Mackerel Remoulade

Beetroot mayo and horseradish puree

or

Pulled Ham Hock Terrine

Piccalilli and wild herb salad

MAIN COURSE

Poached Chicken Breast

White wine sauce, asparagus, smoked bacon, duo of fresh vegetables

or

Sea Bass Fillet

White wine sauce, new potatoes, French beans, courgettes

DESSERT

Salted Caramel Profiteroles

with chocolate sauce

or

Pineapple Carpaccio

Lime and chilli syrup, Champagne sorbet

Coffee (or Tea) and Mints

Cost per head - £50