

EGCC Annual Dinner and Prize Giving 2019

Saturday 26th January 2019 at 7pm

Venue:

Sweetwoods Park

Golf Club

Colestock Road, Kent, TN8 7AY

Admission

£30 per person (£20 for children under 12)

Further Information

The evening will include: Three Course Dinner, Prize Presentation, Raffle and we have music provided by DJ (Robbie D)

Please can you confirm the following via email no later than 18th Jan 2019 to (Derek.Brougham@hotmail.co.uk and to dicknjan@btinternet.com)

*You and your partner's name in attendance

*Payment to **[Club Account number 10883702 sort code 09 01 55]**

*Menu choices set below (Full menu in detail attached)

Name	Starters				Mains				Desserts			
	Butternut Squash, Chilli and Ginger Soup	Black Pudding	Scottish Smoked Salmon	Vegetable Spring Rolls	Red Wine Braised Ox Cheek	Pan Fried Fillet sea bream	Confit Duck Leg	Celeriac, Chestnut and Wild Mushroom Fricassee	Dark Chocolate Brownie	Raspberry and Lemongrass Jelly	Banana Iced Parfait	Selection of Cheese and Biscuits

If you wish to pay by cheque please forward to Richard Blackmore @ Lady Mead, Snow Hill Crawley Down West Sussex RH10 3EE by 18th Jan. For any further detail please call Derek Tel: 07801 235918





East Grinstead Cycling Club Menu

Saturday 26th January 2019

Starters

Butternut Squash, Chilli and Ginger Soup with Coconut milk and Coriander.

Black Pudding Scotch egg with Piccalilli and Dressed Leaves.

Scottish Smoked Salmon and Cray Fish Tail Parcels with a Pink Grapefruit Chutney and an Avocado Salsa.

Vegetable Spring Roll with Teriyaki, Pad Thai Salad and a Lime and Cashew nut Dressing.

Main Courses

Red Wine Braised Ox Cheek with Sautéed Potato Gnocchi, Puy Lentils and Pickled Red Cabbage.

Pan Fried Fillet of Sea Bream with Saffron Mashed Potatoes, Courgette Linguine and a Tomato Fondue.

Confit Duck Leg with Dauphinoise Potatoes, Tender Stem Broccoli, a Carrot and Cardamom Puree and a Red Wine Jus.

Celeriac, Chestnut and Wild Mushroom Fricassee with Tarragon and Steamed Rice.

Desserts

Dark Chocolate Brownie with Vanilla Ice Cream.

Raspberry and Lemongrass Jelly with a Passion Fruit Cream.

Banana Iced Parfait set on a Dark Chocolate Sponge Base with Chocolate Sauce.

Selection of Cheese and Biscuits with Celery, Grapes and Quince

