

Annual
Dinner
2020



Saturday 25th January
Sweetwoods Park
Golf Club

EAST GRINSTEAD
CYCLING CLUB

Once again its time to celebrate another successful year in the Club's history

Join us at Sweetwoods Golf Club for our Annual Dinner and Prize Giving.

Tickets are just £27 and includes a superb 3 course meal with dancing to a live music.

The fun starts at 6.30pm with dinner served at 7pm

After the awards there will be dancing to a live band

Tickets are limited so to avoid disappointment book your place latest 19th January



Choose from the menu overleaf then enter your choices
on the attached booking form

The Menu

Starters

- Butternut squash, chilli and ginger soup finished with coconut milk and coriander (GF) (V)
- Crab and ginger spring roll with wakame seaweed, pink pickled ginger and a sweet chilli dipping sauce
- Saffron and chorizo risotto with parsley, shaved parmesan and a sun blushed tomato pesto
- Beetroot and goats cheese rissoles with celeriac remoulade and pea shoots
- Sautéed wild mushrooms with watercress, hazelnuts, beetroot and pickled shallots (GF) (V)

Main course

- Braised beef short rib with horseradish mashed potatoes, sautéed wild mushrooms, tender stem broccoli, pickled red cabbage and a red wine and thyme stock sauce
- Seared fillet of Scottish salmon with a vanilla pomme purée, citrus sauce and watercress
- Five spice pork belly with pineapple fried rice, stir fried vegetables and a sweet and sour sauce
- Leek and cheddar tart with a red onion marmalade, new potatoes and a hazelnut and pickled vegetable salad
- Sweet and sour tofu with julienne vegetables, pineapple and jasmine rice. (GF) (V)

Desserts

- White chocolate mousse with a cranberry compote and pistachio biscotti
- Pear and almond tart tatin with vanilla ice cream
- Lemon tart with clotted cream and raspberry sorbet
- Selection of cheese and biscuits with grapes, celery and quince paste
- Vegan friendly chocolate mousse with raspberry sorbet. (GF) (V)
- Banana Iced Parfait set on a Dark Chocolate Sponge Base with Chocolate Sauce.
- Selection of Cheese and Biscuits with Celery, Grapes and Quince
- * Complimentary Tea/Coffee and mints

