

Christmas Lunch at the Old Mill, Bardsea.

Sunday, December 9th, 2018. 12noon for 12:30.

Starters...

Prawns & Pineapple with a Marie Rose sauce

Home Made Honey Roast Parsnip Soup

Melon Cocktail with Cassis Sorbet

Garlic Mushrooms with Smoked Bacon

All served with rolls & butter.

Mains...

Roast Topside of Beef, Yorkshire pudding, mustard and Horseradish sauce.

Roast Breast of Turkey, with Cranberry sauce and sausage & bacon roll.

Roast Loin of Pork, with apple sauce.

Salmon Steak, Served with Prawns and Thermidor sauce.

Broccoli and Stilton Roulade (V) With a Port drizzle

All served with seasonal vegetables and potatoes.

Desserts...

Lemon Meringue Tartlet

Homemade Christmas Pudding with brandy sauce

Mixed Winter Berry Pavlova

Snickers Cheesecake with Toffee Sauce and Double Jersey Ice Cream

£20.00 per head, including tip.

Name	Prawns	Soup	Sorbet	Garlic Mush

Initials	Beef	Turkey	Pork	Salmon	Roulade	Tartlet	Chris P	Pavlova	Cheesecake

**Complete form and return with payment to: Gary Chelton, 32 Sheeplands Grove
Barrow-in-Furness.LA13 0AS. Tel:07763 197325 Cheques made payable to FBMCC.
DEADLINE: MONDAY 26th November. (CLUB NIGHT).**