

BOURNEMOUTH RED ARROWS ASSOCIATION

CHRISTMAS DINNER EVENING

13 December 2011

1930hr

Bournemouth Flying Club Cafe

First Course

Breaded field mushrooms with homemade garlic and parsley mayonnaise and dressed salad leaves

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Butternut Squash, sweet potato and parsnip soup with toasted Pine nuts and warm crusty bread

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Prawn cocktail with mixed salad leaves and Marie Rose dressing

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Potted duck liver pate with caramalised red onion marmalade and hot toast



Main Course

Roast Turkey with apricot and walnut sausage meat stuffing, crispy goose fat roast potatoes, honey glazed roast parsnips, seasonal vegetables and homemade gravy

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Roast fillet of cod on a white bean, garlic and parsley mash with warm cherry tomato salsa

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Steak, stilton and Guinness pie with buttered new potatoes and seasonal vegetables

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Roast aubergine half filled with apricot, sultana, flaked almond and spinach couscous with slow roast tomato sauce and sautéed potatoes.



DESSERT

Homemade Christmas pudding with brandy butter and double cream

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Chocolate truffle torte with crushed amaratti biscuits and double cream

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Exotic fruit parfait with raspberry sauce



Coffee