

TRAFALGAR DINNER

in the Edinburgh Suite

WITH GUEST SPEAKER
FELICITY HERRING



**SATURDAY 24
OCTOBER 2026**

6.30 FOR 7.00 PM

Dress Code: Black Tie



MEMBERS £55.00

NON-MEMBERS £60.00

Felicity Herring is an accredited NADFAS (Arts Society) lecturer and a member of the Nelson Society.

In 2005, having a keen interest for the 200th anniversary of The Battle of Trafalgar, she gave 40 talks on this subject to Clubs and Societies and also gives talks on Cruise Ships.

TRAFALGAR DINNER MENU

Starters

- Assiette of Seafood – Beetroot & Citrus Cured Salmon Gravlax, Panko Breaded King Prawns & Smoked Mackerel Pate Filled Choux Bun - Pickled Candy Beetroot - Fennel, Cucumber & Coriander Salad – Lemon & Herb Crème Fraiche
- Leek, Potato & Watercress Soup – Topped with Croutons and Crispy Fried Leeks

-All Starters come With Bread Roll & Butter -

Mains

- Duo of Roasted Lamb Rump & Slow Braised Crispy Lamb Shoulder Croquette – Celeriac Puree – Rosemary Infused Madeira Jus
- Corn Fed Chicken Breast – Dauphinoise Potato – Fine Beans Wrapped in Prosciutto - Tarragon Cream Sauce
- Curried Sweet Potato & Butternut Squash Jalousie - Jerusalem Artichoke Puree

-All Mains Served with Roasted Root Vegetables -

Dessert

- Millionaire Chocolate Mousse - Layers of Dark Chocolate Mousse - Shortbread Crumb - Dulce De Letch – Crystalized Chocolate Crumb & Fresh Raspberries
- Autumn Fruit Pavlova - Meringue Nest Filled with Blackberry Compote – Roasted Caramelised Fig – Poached Pear – Blackberry Sorbet & Chantilly Cream
- RMYC Cheese Selection – A Selection of Cheddar, Brie & Stilton, Served with Celery, Grapes, Chutney and Biscuits

BOOKINGS CAN BE MADE ONLINE

or Call Office 01202 707227