

PORT & STILTON EVENING

WITH THREE COURSE DINNER
AND CHRISTMAS MUSIC & SINGING

SATURDAY 5 DECEMBER

6.30PM FOR 7.00PM

£60.00 for Members

£65.00 for Non-Members

In the Edinburgh Suite

Entertainment
by
Simon Woodley

DRESS CODE: BLACK TIE

Book online or with the office tel: 01202 707227



Menu

Starters Pan Seared Shetland Scallops - Caramelised Cauliflower Puree
- Chargrilled Chorizo - Cider Poached Apple - Port Reduction

Ham Hock, Leek & Mature Cheddar Croquette

- Apple Puree Piccalilli & Watercress Salad

Cream of Mushroom, Chestnut & Stilton Soup

- all starters served with bread -

Mains

Slow Braised Lamb Shoulder – Rosemary & Confit Garlic Mash

– Honey Glazed Chantenay Carrots & Kale - Lamb & Mint Jus

Herb Crusted Cod Loin & Cornish Mussel Duo – Saffron Dauphinoise

– Kale & Fine Beans Wrapped in Prosciutto – Moules Mariniere Velouté

Roasted Chicken Breast Stuffed with Chicken & Herb Mousse – Wild Mushroom & Confit

Chicken Leg Croquette – Kale & Tenderstem Broccoli

– Truffle & Thyme Cream Chicken Jus

Roasted Cauliflower Steak - Rosemary & Confit Garlic Mash, Sautéed Wild Mushrooms –

Parmesan & Herb Bechamel - Truffle Oil

Dessert

• **RMYC Cheeseboard** – Classic Cheeseboard of Mature Cheddar, Brie & Stilton – Served
with Celery & Grapes - Real Ale Chutney & Crackers

Dark Chocolate & Dulce De Leche Brownie, Salted Caramel Ice Cream & Honeycomb

Baileys Crème Brûlée Served with Spiced White Chocolate Chip Shortbread

Lemon Meringue Tart - Raspberry Ripple Ice Cream & Fresh Raspberries

Stilton is only provided with the cheeseboard option