



Newton Abbot & South Devon Canine Society
Christmas Dinner - Smugglers Inn, Dawlish
Friday 7th December 2018



STARTER

BUTTERNUT SQUASH & APPLE SOUP – topped with crispy chestnut crumble served with crusty bread. (V, can be made GF)

HONEYDEW MELON – Melon balls served with Parma ham, garnished with Parmesan shavings, rocket & balsamic dressing. (V, can be made GF)

PRAWN COCKTAIL - Atlantic Prawns sat on a bed of crispy Cos lettuce, Marie Rose sauce, brown bread and butter (can be made GF)

GARLIC MUSHROOMS - Button mushrooms in creamy garlic sauce topped with breadcrumbs and cheese, served with crusty bread. (can be made GF)

MAIN COURSE

FARMERS FEAST CARVERY - a selection of three meats and seven vegetables (can be made GF)

RED MULLET - Sat on a bed of crushed garlic & basil, new potatoes coated in a roasted red pepper and tomato coulis. (can be made GF)

CAMEMBERT WELLINGTON – Baby Camembert topped with a red onion marmalade wrapped in puff pastry. (V, can be made suitable for Vegans))

PORK BELLY - Sat on a creamy leek mash potato, black pudding and a cider & spring onion Jus. (can be made GF)

ALL OF THE ABOVE ARE SERVED WITH A SELECTION OF VEGETABLES FROM THE CARVERY

DESSERTS

XMAS PUD - with Brandy Sauce.

CHEESECAKE – Winter berry cheesecake with Clotted Cream.

YULE LOG - Chocolate Yule Log served with Clotted Cream.

STRAWBERRY PAVLOVA - with Clotted Cream(can be made GF)

TWO COURSES £18.50 PER HEAD: THREE COURSES £22.50 PER HEAD

Cheque payable to 'Newton Abbot & South Devon Canine Society'

Send to: Gary Green

Email: green.gary@btinternet.com

Name.....

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