



RCIYC Annual Dinner & Prize Giving L'Horizon Beach Hotel & Spa 11 February 2017

Pre Dinner Drinks on arrival at 7pm

To Begin

Prawn & Crayfish Cocktail with Chipotle & Lemon Mayonnaise
Ham Hock Terrine, Pickled Vegetables & Toasted Multi Grain Bread
Pear, Walnut & Brie Tart with Glazed Beets (V)

Mains

Fillet of Cod, Slow Roast Cherry Tomatoes, Potato Gratin & Creamed Leeks
Roast Sirloin of Beef with Yorkshire Pudding, Red Wine Jus and Châteaux Potatoes
Roast Beetroot Risotto with Jersey Brie & Herb Salad (V)

To Finish

Baileys Crème Brûlée with Dark Chocolate Shortbread & Coffee Ice Cream
Raspberry and Clotted Cream Pavlova, Raspberry Puree & Mint
Brioche Bread & Butter Pudding, Raisin Syrup & Jersey Black Butter Ice Cream

Tea, Coffee and Petit Fours
