



**VAC ANNUAL DINNER – Saturday 16th November, 2024
Cirrus Suite, The Aviator Hotel, Sywell**

MENU

To Start

Smoked Salmon Gravlox with braised fennel and dressed leaves(GF)

**

Ham hock terrine with dressed leaves, piccalilli and rustic bread (GFO)

**

Cream of Vegetable Soup (GF/V/VE)

Main Courses

Pan Fried Chicken Supreme

served with potato dauphinoise, fine green beans
and a white wine mushroom sauce (GF)

**

Poached Salmon Fillet

served with lemon and dill crushed potatoes,
seasonal greens and a prawn and chive sauce(GFO)

**

Wild Mushroom and spinach Risotto

served with shaved parmesan (GF/V/VE)

Dessert

Sticky Toffee Pudding

served with butterscotch sauce

**

Apple and Cinnamon Crumble

served with warm custard

**

Lemon Tart served with mixed berries and Chantilly cream

Tea/Coffee and Mints

**