

**ADEN VETERANS ASSOCIATION WEYMOUTH - GALA DINNER AND ENTERTAINMENT**

**18<sup>th</sup> June 2022**

## Menu

### Starters

**Homemade Tomato & Basil Soup (V)**

*Served with a bread roll and garnished accordingly.*

**Duo of Chilled Melon**

*A large rose of honeydew melon and cantaloupe melon complimented with fresh forest berries and a strawberry and passion fruit coulis*

### Mains

**Fillet of Chicken**

*Boneless chicken breast poached in white wine and masked with a sauce of wild mushrooms, chives and cream*

**Roasted Rib of Beef**

*Accompanied with Yorkshire pudding, Traditional gravy and Creamed Horseradish Sauce*

**Goats Cheese Tart (V)**

*Red onion, chilli and sun blushed tomatoes with a balsamic glaze*

**Baked Loin of Cod**

*Served with Crushed New Potato's & spinach, Vine Tomatoes and accompanied by a White Wine and Chive Cream Sauce.*

***All Served with Locally Sourced Potatoes and Seasonal Vegetables***

### Desserts

**Meringue Nest**

*Served with Fresh fruit and ice cream.*

**Jam Roly Poly**

*Served with Custard*

**Freshly Brewed Tea or Coffee with after dinner mints**

**Cost £35.00pp**

Please make your selection from the menu above, using the **underlined** word to indicate your preference.

Any **Dietary** or **Special** requirements please advise on you booking form so we can try to provide an alternative if necessary.

Hotel Rembrandt 5:15 for 5:30pm. Dress code, please see upcoming events/more.

For itinerary details in April 2022 at [www.adenveteransweymouth.co.uk](http://www.adenveteransweymouth.co.uk)