
Aden Veterans Gala Dinner Evening Menu 20th June 2026

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

Pate

Chef's Choice Served with a Salad Garnish

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.

Desserts

Meringue Nest

Fruit and cream.

Apple Crumble

Served with Custard.

Vanilla Cheesecake

Served with a Fruit coulis.

Tea or Coffee with after dinner mints

Cost £39.50pp

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

Any **Dietary** or **Special** requirements please advise on your 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 2026 at

www.adenveteransweymouth.co.uk