

RFS ANNUAL DINNER

to be held at

The North Lakes Hotel & Spa

Thursday, 18th May 2017, 7.30 pm for 8.00 pm

The evening starts with a Drinks Reception, courtesy of the late Leslie Astle,
followed by a three course, sit-down dinner.

Dress - lounge suits.

Non-members are welcome.

Our after dinner speaker for the evening will be

Ivan Day

The menu choices for the evening are as follows:



Starters

- (1) Leek & Potato Soup with herb croutons**
- (2) Classic Prawn Cocktail with marie rose sauce**
- (3) Air dried Cumbrian ham with rocket, parmesan & balsamic**



Mains

- (1) Pan Roasted Breast of Chicken with tarragon & wild mushroom sauce**
- (2) Slow braised Blade of Beef, with Thwaites Ale gravy**
- (3) Baked Spinach & Ricotta Cannelloni, with garlic dough balls**

Served with a selections of seasonal vegetables & potatoes



Desserts

- (1) Sticky Toffee Pudding, with Butterscotch sauce**
- (2) Chocolate Truffle, crème anglaise and cinder toffee**
- (3) Selection of cheeses with celery, grapes & biscuits**

£36.00 per person including wine.

Please indicate your choice on the booking form