

**RCTS CROYDON AND SOUTH LONDON BRANCH CHRISTMAS DINNER
1930 HOURS ON MONDAY 5 DECEMBER 2016
AT THE PORTER AND SORTER PUBLIC HOUSE, EAST CROYDON**

Please complete both sides of this form and send it with a cash or cheque deposit of £5 per person, which is not refundable, by Monday 14 November 2016 to Peter Wilson, 111 Chipstead Way, Woodmansterne, Banstead, SM7 3JJ (or pass it to him at that evening's Branch meeting).

Please make cheques payable to Peter Wilson.

NAME

ADDRESS

.....

.....

.....**POSTCODE**

TELEPHONE NUMBER

E-MAIL ADDRESS

NAME OF GUEST/S.....

.....

CHRISTMAS PARTY 2016 MENU
 (The descriptions below are as they appear on the Menu)

Number required

2 courses for £13.99 per person

3 courses for £15.99 per person

***** **Starters** *****

Parsnip and Celeriac Soup (V)

With crispy croutons and a bread roll and butter.

or

Jalapeño Poppers (V)*

Jalapeños oozing with Cheddar cheese and coated in golden breadbrumbs.
 Served with a salad garnish and Thai sweet chilli sauce.

or

Bourbon Duck Wings

Juicy duck wings coated in a sticky bourbon glaze, with BBQ sauce for dunking.

or

Chipotle Prawn Cocktail

Crispy coated chipotle chilli prawns, served on a bed of mixed leaves, tomato and cucumber, with seafood sauce.

***** **Mains** *****

Roast Turkey

Hand-carved by our chefs, with pork, cranberry and apricot chipolatas, sage and onion stuffing and cranberry sauce. Served with roast potatoes and a selection of seasonal vegetables.

or

Roast Turkey Wing

A twist on the traditional! A juicy roasted turkey wing with a cranberry dip.
 Served with skin-on fries, homemade slaw and corn on the cob.

or

“Yule” Love This Burger

A prime ground steak burger, served on a sesame seed bun, topped with pulled buttermilk turkey and cranberry sauce and crowned with beer battered onion rings.
 Served with skin-on fries and homemade slaw.

or

Seafood Mash-Up

Deep fried, salt and pepper squid rings, cod bites and breaded butterfly prawns.
 Served with skin-on fries, homemade slaw, corn on the cob and a lemon and black pepper mayo.

or

Honey Glazed Carrot and Chestnut Tart (V)

Honey-glazed carrots with a chestnut and mushroom sauce in puff pastry.
 Served with roast potatoes and a selection of seasonal vegetables.

***** **Desserts** *****

Christmas Pudding (V)

With brandy butter flavoured ice cream.

or

Gingerbread Roulade (V)

Rich ginger sponge, rolled with sticky toffee sauce and creamy vanilla mousse, topped with a chocolate gingerbread person. Served with vanilla flavour ice cream.

or

Salted Caramel Pecan Brownie (V)

A rich chocolate brownie, smothered in chocolate fudge icing. Topped with Welsh cream fudge, whole pecan nuts, chocolate coated salted caramel pieces and salted caramel sauce. Served warm with cream.

or

Tipsy Topsy Turvy Trifle (V)

Layers of creamy custard and raspberry sauce, with sherry soaked sponge fingers. Topped with dairy cream mousse, crushed raspberries and white chocolate. Served with cream.

(V) = Suitable for vegetarians. **(V)*** = No guarantee that these vegetarian ingredients have been cooked in dedicated fryers. Products on this menu may contain nuts or nut derivatives. Fish may contain bones. Anyone with a food allergy or intolerance should check via Peter Wilson before booking.