



# Rhyl & District Motor Club Awards Dinner

Saturday 20<sup>th</sup> January 2018

to be held at the Bod Erw Hotel & Restaurant, The Roe,  
St.Asaph, Denbighshire. LL17 0LA

Arrive: 6:30pm Dining: 7:15pm

## Starters

- Homemade vegetable soup with a swirl of cream & herb croutons
- Chilled fresh melon & summer fruit cocktail
- Freshly poached & smoked salmon mousse topped with prawns and a cucumber & dill salad
- Chefs pate with homemade chutney served with toasted french baguette & rocket salad
- Sliced fresh baguette with garlic & rosemary topped with melted cheese

## Main

- Fresh salmon with pesto topped with a fresh herb crumb
- Traditionally poached cod in a mushroom & cream sauce
- Chicken breast in a white wine, garlic, mushroom & cream sauce
- Sauté chicken breast with a rich tomato & basil sauce topped with mozzarella cheese
- Slow braised steak with a red wine & black pepper sauce
- Sticky roast loin of pork with a homemade spicy apple sauce
- Pasta bake – roasted vegetables in a rich cheese sauce with a fresh herb & pine nut crumb
- Grilled goats cheese with a beetroot & honey glazed walnut salad

All served with fresh vegetables, potatoes and hand cut chips

## Sweet

- Fresh berry meringue nests with berry compote & vanilla cream
- Sticky toffee pudding with butterscotch sauce & cream
- Bod Erw Lemon Cheesecake
- Homemade chocolate brownies with ice cream
- Cheese platter with grapes & chutney

Three Courses at £23.00 per head

Any dietary requirements or allergies – please inform us on your booking form

**PLEASE NOTE: Smart Dress Code – NO JEANS or T-SHIRTS**