



Rhyl & District Motor Club Awards Dinner

Saturday 19th January 2019

to be held at the Bod Erw Hotel & Restaurant, The Roe,

St.Asaph, Denbighshire. LL17 0LA

Arrive: 6:30pm Dining: 7:00pm

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 sauce
- 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 **£25.00 per head**

Any dietary requirements or allergies – please inform us on your booking form or contact Gaynor Coughlan on 07487 582371 to discuss

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