KING'S CROFT

HOTEL & RESTAURANT

Ackworth District Riding Club

Saturday 17th November 2018

7.00pm for 7.30pm, Carriages 1.00am

Starter

Homemade Cream of Vegetable Soup with a Crusty Roll

Creamy Garlic Mushrooms served with Herbed Italian Bread

Smoked Salmon, Prawn & Red Pepper Timbale with Lemon Oil

Homemade Yorkshire Pudding with a Rich Onion Gravy

Main Course

Traditional Roast Scotch Silverside of Beef and Yorkshire Pudding

Roast Breast of Chicken with Creamed Mash and a Chardonnay White Wine Sauce

Poached Salmon Fillet with Basil Mash and Lemon Butter & Chive Sauce

Roasted Pimento filled with Ratatouille, with a Cheese melt with Tomato & Basil Sauce

Dessert

Homemade Apple and Rhubarb Crumble with Vanilla Custard

Crème Brulee with Shortbread Biscuit

Fresh Fruit Salad with Pouring Cream

Profiteroles dipped in a Chocolate Sauce

Coffee and Mints

Name	Soup	Mush	Timbale	Y/Pud	Beef	Chicken	Salmon	Pimento	Crumble	Crème Brulee	Fruit Salad	P/roles	Allergies & Special Requests

RSVP by 2nd November to - SMITHMAGS@BTINTERNET.COM