



# WHITGIFTIAN ASSOCIATION

## SUSSEX DINNER

Friday 24<sup>th</sup> October 2004

THE BIRCH HOTEL, LEWES ROAD, HAYWARDS HEATH  
WEST SUSSEX RH17 7SF

Reception at 7pm. Dinner at 7.45 pm in the Sussex Room

### MENU

Ham Hock Terrine  
with spicy tomato chutney and sun dried tomato bread

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Traditional Prawn Cocktail with Marie Rose Dressing

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Fanned Seasonal Melon  
with citrus fruits, red fruit coulis and orange zest confit (V)

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Roasted Leg of British Lamb  
with a mint jus & seasonal vegetables

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Baked Fillet of Scottish Salmon  
with herb crust in a lemon and fennel butter sauce & seasonal vegetables

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Mediterranean Roasted Vegetables  
with a tomato and basil sauce (V)

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Profiteroles filled with Chantilly Cream  
with warm chocolate sauce

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Home-made Lemon Tart  
with a blackcurrant sorbet

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Selection of Cheeses

White & Red Wines

Coffee, Tea and Chocolate Mints

White and Red Wines