

**Barrow Central Wheelers
Annual Dinner and Prize Presentation
At Chequers Dalton.**

Friday 7th November 2014

7.00 for 7.30

£25 .00

Cheques made out to Mike Speight Please.

Starters

Homemade Soup of the Day
Served with a warm crusty roll

Stilton Mushrooms

Button mushrooms flamed in brandy, red wine, grainy mustard, cream, tomato and stilton served in a Poppadoms basket on a bed of braised rice

Traditional Prawn Cocktail

With a crisp salad garnish, piquant Marie Rose sauce and brown bread and butter

Trio of Melon

Marinated in passion fruit, lime and elderflower served with lemon sorbet and strawberry coulis

Mains

All main courses served with roast potatoes and seasonal vegetables

Traditional Roast Beef

Served with homemade Yorkshire pudding, rich gravy and a horseradish tartlet

Chequers Chicken

Chicken supreme filled with asparagus, mozzarella, garlic and herbs wrapped in bacon and coated in a creamy leek and white wine sauce

Baked Fillet of Salmon

With a basil and pine nut crumble, salsa Verdi and pesto, watercress and apple dressing

Stuffed Peppers

Filled with creamy vegetable risotto baked with a cheesy herb crumble and a spicy red wine and tomato sauce

Desserts

Homemade Sticky Toffee Pudding

Served with warm butterscotch sauce and vanilla ice cream

Profiteroles

Filled with vanilla cream and our own chocolate sauce

Raspberry Cheesecake

With fruit coulis and vanilla ice cream

Mini Pavlova

Meringue nest filled with strawberries and cream with strawberry sauce and grated chocolate

Trio of Ice Creams

Including coffee and tea

*Our chef can cater for any dietary requirements

