



LEWES BRANCH
ROYAL ARTILLERY ASSOCIATION
CHRISTMAS DINNER
SATURDAY 28th NOVEMBER
LEWES GOLF CLUB



STARTERS

1. *Sweet Potato & Red Pepper Soup, Basil Pesto with Fresh Bread (v)*
2. *Ham Hock & Pea Terrine, Piccalilli, Toast & Mixed Leaves*
3. *Prawn Cocktail, Gem Lettuce, Brown Bread & Butter*

MAIN COURSES

1. *Roast Turkey, Pigs in Blankets and Cranberry Sauce*
2. *Slow Roasted Pork Belly with Apple Sauce*
3. *Salmon En Croute with Spinach & Dill Cream Sauce*
4. *Mushroom, Roast Squash & Cranberry Wellington (v)*

All Roasts Served with Roast Potatoes, Roasted Parsnips & Carrots, Sprouts, Braised Red Cabbage, Yorkshire Pudding & Gravy.

DESSERTS

1. *Christmas Pudding with Brandy Sauce (v)*
2. *New York Cheesecake Winter Berry Compote*
3. *Cheese & Biscuits with Onion Chutney*

Mince Pie, with Tea or Coffee for All

Please advise of any dietary requirements when selecting your choices

TIMINGS: *Arrive at 17:00 onwards and be seated at 18:00 (Photo to be taken at 17:50)*

COST: *2 Courses £33.50 Per Person*

3 Courses £38.50 Per Person

DRESS: *Regimental Ties and Blazers/Suits (Medals may be worn). Partners & Guests Dress Equivalent.*

RAFFLE: *The kind donation of a Raffle Prize would be much appreciated.*

Name	
Starter	
Main	
Dessert	

Guest Name	
Starter	
Main	
Dessert	