



**LEWES BRANCH**  
**ROYAL ARTILLERY ASSOCIATION**  
**ANNUAL DINNER**  
**SATURDAY 25<sup>th</sup> May 2024**  
**LEWES GOLF CLUB**



**STARTERS**

1. *Creamy Mushrooms & Spinach Bruschetta with Parmesan & Basil Oil (VG)*
2. *Chicken Liver Pate with Toast, Caramelized Onion Chutney & Mixed Leaves*
3. *Prawn Cocktail, Marie Rose Sauce, Brown Bread & Lemon Wedge*

**MAIN COURSES**

1. *Medium Rare Roast Beef, Roast Potatoes, Yorkshire Pudding with Gravy & Horseradish Sauce*
2. *Homemade Salmon Fishcakes with Roasted New Potatoes, Tartare Sauce and Lemon*
3. *Chicken Supreme with a Creamy Mushroom and White Wine Sauce and Mashed Potato*
4. *Roasted Butternut Squash Risotto, Roasted Vine Tomatoes and a Sage Crumb (VG)*

*Mains Served with Seasonal Vegetables (Unless Otherwise Stated)*

**DESSERTS**

1. *Eton Mess, Crushed Meringue, Chantilly Cream, Coulis and Fresh Berries*
2. *Profiteroles, Choux Buns filled with Cream and Topped with Chocolate Sauce*
3. *Chocolate Brownie, Chocolate Sauce, Fresh Strawberries with Vanilla Ice Cream (VG)*

***Teas & Coffee for All***

**TIMINGS:** *Arrive at 18:00 and be seated at 18:30*

**COST:** *2 Courses £25.00 Per Person*

*3 Courses £30.00 Per Person*

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

<b>Name</b>	
<b>Starter</b>	
<b>Main</b>	
<b>Dessert</b>	

<b>Guest Name</b>	
<b>Starter</b>	
<b>Main</b>	
<b>Dessert</b>	