



Twinning Association Lunch



Friday 20 January

12.30 for 1.00 pm

Red Lion Cellar Room, Old Road, Betchworth, RH3 7DS

Price £25 per person (including coffee) buy own drinks at the bar.

Mains

1. **Slow Roasted Beef Bourguignon** (Chef's traditional recipe)
With horseradish mash, roasted chantenay carrots and parsnip crisps
2. **Lemon and Black Pepper Salmon Fillet**
With saute new potatoes, curly kale, wilted spinach, green pesto, dill and lemon cream
3. **Wild Mushroom and Brie Chicken**
With crushed new potatoes, wilted pak choi and tenderstem broccoli

Vegetarian Option on prior request

Desserts

4. **Traditional Sticky Toffee Pudding**
With warm vanilla custard and salted caramel icecream
5. **Warm Chocolate Brownie**
With triple chocolate icecream and chocolate sauce
6. **Raspberry and Vanilla Torte**
Mediterranean sorbet, raspberry coulis, fresh raspberries and blueberries

Please response with email menu choices to Janet Powell before 10 January please

if you need a lift please let me know and I will try to put you in touch with someone.

JanetElizabeth.powell@btinternet.com 01737 761903

Payment by Bank Transfer preferably
Reigate & Banstead Twinning Association HSBC Reigate Branch
Sort code 40-38-10 Account 81060333

Name:

Telephone;

E-mail:

I/We would like to join the Twinning Lunch and our choices are:

Name	Main	Dessert