

## VICTORIAN CELEBRATION DINNER

### **STARTERS:**

- A. Parsnip and Apple soup
- B. Ham Hock & Pea Terrine served with sweet chutney & melba toast
- C. Garlic mushrooms served with sliced ciabatta

### **MAIN COURSES:**

- 1. Pork Tenderloin with a creamy spinach & garlic sauce
  - 2. Salmon en Croute – Salmon fillet wrapped in flaky puff pastry with a creamy watercress sauce
  - 3. Sweet potato, cashew & apricot tart
- (All served with Duchess Potatoes and Fresh Vegetables)

### **DESSERTS:**

- LP. Lemon Posset
- A.C. Apple Crumble served with thick custard
- C.B. English Cheese & Biscuits

### **BEVERAGE DETAILS**

See wine list (with 1871 prices)  
Jugs of pure water will be provided

**COST £32.00 per head (5s 4d in 1871)**

Please return proforma and cheque (payable to Sheet Village Community Trust) no later than **20<sup>th</sup> October 2021** to

Vaughan Clarke, 26 Pulens Lane, Sheet, Petersfield GU31 4DB 01730 298206

---

I shall be attending the Victorian Celebration Dinner on Monday 1<sup>st</sup> November 2021

Name: \_\_\_\_\_ I shall be bringing \_\_\_\_\_ guests

Address \_\_\_\_\_ Tel No \_\_\_\_\_

Email \_\_\_\_\_

### **Menu Choices**

**Name**

\_\_\_\_\_ Starter \_\_\_\_\_ Main Course \_\_\_\_\_ Dessert \_\_\_\_\_

\_\_\_\_\_ Starter \_\_\_\_\_ Main Course \_\_\_\_\_ Dessert \_\_\_\_\_

\_\_\_\_\_ Starter \_\_\_\_\_ Main Course \_\_\_\_\_ Dessert \_\_\_\_\_

\_\_\_\_\_ Starter \_\_\_\_\_ Main Course \_\_\_\_\_ Dessert \_\_\_\_\_