

Flintshire U3A Christmas Lunch 2017
Friday 1st December at The Celtic Arms, Northop CH7 6W
Arrive 12 noon, Meal served at 12.30pm
Two courses £19-95 / Three courses £21-95 plus tea or coffee

Roast Heritage Tomato and Basil Soup

Finished with creme fraiche and served with crusty bloomer bread

Chicken Liver Pate with toasted Brioche

With a cranberry and port chutney and celery

Classic Prawn Cocktail

With iceberg, cherry tomatoes, cucumber and Marie Rose sauce

Served with sliced wholegrain bread and butter

Creamy Wild Mushrooms

Infused with truffle oil and mint on toasted rye bread

Roast Breast of Turkey

With roast and new potatoes, homemade cranberry sauce and sage stuffing

Slow Braised Belly Pork

With truffle infused mash and red wine jus

Braised Shin of Beef at £1-25 Supplement

With a maple syrup and red wine jus, creamy mash and thyme roasted baby root vegetables

Oven Roasted Salmon Fillet

With parmentier potatoes, thermidor sauce, mushrooms, bacon, onions and spring cabbage

Wild Mushroom and Blue Cheese Tagliatelle (V)

With spinach and pine nuts in a white wine cream sauce

Each table is served fresh seasonal vegetables

Passion Fruit and Mango Sorbet

With a brandy snap, fresh raspberries and strawberries

Christmas Plum Pudding

With a rich brandy sauce

Cold Set Vanilla Cheesecake

Topped with an orange marmalade compote

Classic Raspberry and Sherry Trifle

Topped with freeze dried raspberries and fresh mint

If attending please complete the form below stating choices for all courses plus cheque made payable to Flintshire U3A and send to:-

Marie Edwards, 22 Pant Glas, Sychdyn. Mold CH7 6SY tel 01352 752844

NAME _____ FU3A membership no _____

ADDRESS _____

TEL NO _____ EMAIL _____

STARTER _____

MAIN _____

DESSERT _____

Replies no later than Friday 10th November 2017