



51st Annual Dinner

Saturday 25th March 2017, 19.15 for 20.00
at

Bull Hotel
Oxford Road, Gerrards Cross SL9 7PA
 Sparkling wine or juice on arrival

Menu

- A Cream of wild mushroom, Masala wine and tarragon
- B Trio of melon balls with blackcurrant sorbet and creme de menthe syrup
- C Pea and leek tart served with asparagus with herbed salad
- D Duck liver parfait with dressed leaves and red onion marmalade

- E Roasted cod loin on creamed leeks with peas and bacon, and crushed new potatoes
- F Roast rack of pork loin, chive mash, green beans, crackling, caramelised apple with cider jus
- G Pan roasted corn fed chicken supreme, tomato and tarragon cream sauce served on green beans and crushed new potatoes
- H Roasted vegetable tartlet with roasted tomato sauce and basil oil Saute gnocchi, roasted butternut squash, wild mushroom and spinach, tallegio cheese gratin

- I Mixed berry flan with Chantilly cream and raspberry coulis
- J Mango and passion fruit cheesecake with seasonal berries and mango coulis
- K Warm chocolate fondant with whipped cream and cherry compote
- L Strawberry and champagne mousse with whipped cream and mixed berries

Coffee or tea and mints

Dress code: lounge suit or jacket and tie

To: Martin Goodchild, Hon Secretary, 12 Meadway Park, Gerrards Cross SL9 7NN

I would like to book for ____ people for the 2017 Annual Dinner at £37.00 each
 Cheque to GXSA is attached for total cost of £_____

Closing date for bookings – 8th March

Names	-	Please select:	Starter	Main	Dessert

I/we would prefer to sit with:-