



## Rock Estate Dinner

**Friday 21<sup>st</sup> December 2018**

Royal Norfolk and Suffolk Yacht Club

18:45 for 19:15

Black Tie preferred

Roast Butternut Squash Soup with Roasted Chestnuts and Warm Bread (A)

Peppered Mackerel Pate with Pickled Red Onion and Brioche Tart (B)

Grilled Goats Cheese on Pine nut, Apple and rocket stack (C)

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Roast Norfolk Turkey with Sausage and Bacon Rolls, Stuffing and Cranberry Sauce (D)

Sage and Onion Brisket (E)

Salmon Parcels with a Dill and Lemon Dressing (F)

Vegetarian Wellington (Beetroot, Spinach, Squash and Chestnut) (G)

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Traditional Christmas Pudding with Homemade Brandy Sauce (H)

Mulled Berry Meringue (I)

Chocolate Orange Tart (J)

**£35 per person**

# Booking Form

Name	Starter	Main	Dessert

Please Note any **Dietary Requirements** here:

Please State anyone you wish to be seated with here: