***LCCA SEAFORD BRANCH***

***Annual Christmas Dinner ---9TH December 2022***

***MENU CHOICES***

***Starters***

***A. Spiced Parsnip and Apple Soup GF***

***B. Duck and Port Pate with Plum and Apple Chutney and Toasted Sourdough Bread***

***C. Prawn and Crayfish Cocktail with Marie Rose Sauce and Brown Bread***

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***Mains***

***A. Roast Turkey Breast, Pigs in Blankets, Sage and Onion Stuffing, Roast Potatoes, Vegetables, Cranberry Sauce and Gravy***

***B. Roast Sirloin of Beef served with Yorkshire Pudding, Creamed Horseradish Sauce, and a red wine jus. Roast Potatoes and Vegetables***

***C. Pan Fried Fillet of Salmon served with Crispy Leek and White Wine Veloute, Crushed Potatoes and Vegetables***

***D. Roasted Vegetable and Goat Cheese Wellington with a Basil Cream Sauce***

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***Desserts***

1. ***Traditional Christmas Pudding with Brandy Sauce***

***B, Chocolate Truffle Torte with a Toffee Sauce and Cream***

***C. Cream Filled Chocolate Profiterole with a Dark Chocolate Brandy Sauce***

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***Coffee and Minced Pies***

*Name(s)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

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*e-mail/phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

*Menu choices Starter Main Dessert*

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***Please return this slip to Gail Elhinn, Stone’s House, Crouch Lane, Seaford , BN25 1PT or e-mail details to*** [***gail.elhinn@gmail.com***](mailto:gail.elhinn@gmail.com)***. A cheque for £33 pp should be sent to the above address by 11th November 2022***

***PLEASE NOTE --- THE VENUE REQUIRES US TO PROVIDE A SEATING PLAN IN ORDER TO FACILITATE PROMPT MEAL SERVICE. IF YOU WISH TO JOIN FRIENDS AT A TABLE PLEASE MAKE THIS CLEAR ON YOUR BOOKING FORM. YOU WILL OTHERWISE BE ASKED TO FOLLOW THE SEATING PLAN.***