

Menu

WMS Summer Meet Dinner 12th June 2010
Old Anchor Hotel, Rhos Street, Ruthin, LL15 1DY
Assemble at 6:30 p.m. for dinner at 7.00 p.m.

Cream of leek soup with chef's home-made bread,
Roasted garlic and Brie field mushrooms, with salad leaves and crunch croutons, *or*
Chicken liver paté with Melba toast and chutney on lettuce leaves.

Pan fried pork loin chop with braised sweet apple, red cabbage,
fondant potato, and Dijon mustard jus,

Welsh lamb shoulder with creamy mashed potato, minted peas,
roast parsnips, and baby onion and mushroom jus,

Poached pavé of salmon on a bed of creamy leeks and asparagus tagliatelle, *or*

Roasted sweet red peppers filled with scented savoury rice and
fresh lemon napole sauce.

Apple crumble pie with smooth vanilla ice cream, fresh cream, or custard,

Dark chocolate fudge cake with crème anglaise and chocolate sauce,

Trio of luxurious ice cream: sweet strawberry, rich choc chink, and smooth vanilla,
topped with fresh whipped cream and cocoa powder, *or*

White chocolate cheese cake with dark chocolate drizzle and fresh summer berries.

Price £14.95 per person. Tea or coffee extra.

Please advise George Hall of your choice of dishes by Saturday 5th June

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To: George W. Hall, Abilene, Sheet Road, Ludlow, SY8 1LR

My/our menu choices for **WMS Summer Meet Dinner** are (tick as applicable):

Leek soup
Garlic and Brie mushrooms
Chicken liver paté

Pork chop
Lamb
Salmon
Red peppers

Apple crumble
Chocolate fudge cake
Ice cream
Cheese cake

Name(s) -----

Menu

WMS Autumn Conference Dinner 9th October 2010
Plas Dolguog Hotel, Machynlleth, SY20 8UJ

Cream of leek and potato soup,
Prawn and pineapple salad topped with Marie Rose sauce, *or*
Tian of black pudding and goat's cheese with balsamic dressing.

Rump of local Welsh lamb with redcurrant and port gravy,
Breast of chicken stuffed with wild mushroom sauce,
Fillet of salmon on a bed of roast vegetables with lemon butter, *or*
Gateaux of vegetables set on a tomato and basil sauce.
All served with seasonal vegetables and new potatoes.

Profiteroles topped with chocolate sauce,
Strawberry panacotta with strawberry compot, *or*
Warm bread and butter pudding with Chantilly cream.

Coffee or tea and mints.

Price £15 per person.

Please advise George Hall of your choice of dishes by Thursday, 30th September

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To: George W. Hall, Abilene, Sheet Road, Ludlow, SY8 1LR

My/our menu choices for **WMS Autumn Conference Dinner** are (tick as applicable):

Leek and potato soup
Prawn and pineapple salad
Black pudding and goat's cheese

Lamb
Chicken
Salmon
Vegetable gateaux

Profiteroles
Strawberry panacotta
Bread and butter pudding

Name(s) -----