

TR3OC AGM
24TH NOVEMBER 2018
THE BEST WESTERN + MANOR HOTEL IN MERIDEN

MENU CHOICES

STARTER

1. Poached flaked Salmon with chopped chives, red onion, garnished with brown shrimps, served with a tomato chutney and toasted ciabatta
2. Slow roasted Portobello mushrooms flavoured with garlic and shallots and served on toasted brioche
3. Roasted Butternut Squash & Garlic Soup

MAIN

1. Six-hour slow roasted Beef, horseradish crème fraiche, served with spring onion cream potatoes, and smoked bacon wrapped green beans.
2. Roasted chicken breast with a red wine and thyme jus, served with seasonal vegetables and potatoes.
3. Caramelised red onion and goats cheese tart with served with roast potatoes and season vegetables and red pepper puree.

DESSERTS

1. Summer fruit pudding cheesecake with blueberry compote
2. Chocolate and Orange Torte with clotted cream ice cream
3. Vanilla crème brûlée with Viennese strawberry biscuit

Tea or Coffee Served with homemade chocolates

Special diets to be advised

Please advise your menu choices to Dave Bloor – chairman@tr3oc.com