

Retired Members Lunch

Mannings Hotel, Truro, 12 noon Thursday 4th April 2019

£15.00 per person

Member:

Guest:

Starters

- 1. Ham Hock Terrine**
Homemade Chunky Piccalilli
- 2. Coconut Crusted Panko Prawns**
Thai Style Salad, Plum Sauce
- 3. Roasted Cauliflower & Truffle Soup**
Chargrilled Artisan Bread

Mains

- 1. Roasted Breast of Chicken**
Pancetta Mash, Tenderstem Broccoli
Tarragon Sauce
- 2. Seafood Green Thai Curry**
Jasmine Rice, Shrimp Crackers
- 3. Garden Pea & Mint Risotto**
Grana Padana Cheese & Peashoots

Desserts

- 1. Vanilla Crème Brulee**
Orange Curd & Homemade Shortbread
- 2. Dark Chocolate Mousse**
Crumbled Honeycomb & Frozen Raspberries
- 3. Cornish Yarg & Cornish Brie Cheese Platter**
Fruit Chutney & Crackers

Tea and Filter Coffee to finish

Please indicate your choice from the menu above:

	Starter	Main Course	Dessert
Member			
Guest			

If eligible, do you wish to be presented with a RSC Gold Pin?

Do you have any allergies?

Please return before Friday 1st March 2019, with your cheque payable to “Royal Society of Chemistry Peninsula Local Section” to:

Mr Phil Bowles
22 Penpol Road
Hayle TR27 4AD

If you wish to pay by on-line banking, please e-mail
RSCPeninsula.Chair@gmail.com for the account information.