

## Retired Members Lunch

**Mannings Hotel, Truro, 12 noon Thursday 4<sup>th</sup> 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:**

	<b>Starter</b>	<b>Main Course</b>	<b>Dessert</b>
<b>Member</b>			
<b>Guest</b>			

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

**Do you have any allergies?**

Please return before Friday 1<sup>st</sup> 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](mailto:RSCPeninsula.Chair@gmail.com) for the account information.