



# BARC South West Centre

BARC (SOUTH WESTERN CENTRE) ANNUAL DINNER  
12<sup>TH</sup> November 2016. Arrive 6.30 pm at The Royal Chase Hotel Shaftesbury

Please complete this in full:

NAME

ADDRESS

TELEPHONE NUMBER

## MENU

*Please indicate required menu options*

### STARTER

Broccoli and Blue Cheese Soup with fresh bread  
Crayfish Cocktail with salad and lemon mayonnaise  
Smoked Mackerel & Horseradish Paté with salad and crostinis

### MAIN COURSE

Braised Feather of Beef with mash, green beans and a roast tomato with garlic sauce  
Wild Mushroom & Spinach Filo Tart with French beans, toasted pine nut & baby kale salad  
Pan Roast Chicken Supreme with Parma ham, thyme infused fondant potato & smoked Cheddar Sauce

### DESSERT

Chocolate Fondue served with strawberry & Kiwi skewers  
Tart au Citron served with clotted cream  
Vanilla Panna Cotta served with spiced pineapple  
Selection of local Cheese and Biscuits with celery and grapes

*If you have any dietary requirements which are not catered for in the above options please indicate when you send the form back and I will contact the chef to discuss **Please do not contact the hotel direct to do this.** If there is anyone you would like to sit with please indicate overleaf, we will try our best but can make no guarantees.*

**Please send completed form together with your cheque for £35.00 per ticket payable to BARC (SW)  
TO: Becky Crocombe, THE LITTLE COTTAGE, QUEEN OAK INN, FANTLEY LANE, BOURTON GILLINGHAM,  
DORSET. SP8 5AL, ([beckycrocombe@hotmail.co.uk](mailto:beckycrocombe@hotmail.co.uk))**

NAME /S	STARTER	MAIN	DESSERT

(continue overleaf if necessary)

**Rooms can be booked direct with the hotel 01747 853355**