

CCTA CHAMPAGNE RECEPTION AND GALA DINNER MENU
NOTTINGHAM BELFRY – 10 NOVEMBER 2011

CHAMPAGNE RECEPTION

TRAFALGAR SUITE 6.45 P.M. AND 7.30 P.M.

Champagne/Sparkling Wine and Fruit Punch
red wine, white wine, fruit juice and iced water all be on all tables

GALA DINNER

TRAFALGAR SUITE FROM 7.30 P.M. ONWARD

STARTER A

British Pea and Ham Soup

STARTER B

'Sunday Roast' Chicken Terrine, wrapped in Parma Ham

STARTER C

Scotch Smoked Salmon with Dill Mayonnaise

MAIN A

Blade of Beef, with Bubble & Squeak and seasonal buttered vegetables

MAIN B

Fish and Chunky Chips with Minted Mushy Peas

MAIN C (VEGETARIAN)

'Street Party' Tart with Spinach, Goats Cheese and new potatoes

DESSERT A

Treacle Tart with clotted cream

DESSERT B

Whisky and Apricot Bread and Butter Pudding with Vanilla Ice Cream

DESSERT C

Raspberry Ripple Cheesecake

COFFEE

Freshly Brewed Coffee served with Chocolate Mints

**Please make your selection from the menu above, complete the Attendee Information Form
and return it to us by no later than 10 October. Many thanks.**