



WHITE ROSE AIKIKAI 40th ANNIVERSARY GALA DINNER MENU



• STARTERS •

Cherry tomato and mozzarella salad, with rocket & pesto oil .



Homemade soup
(tomato & basil, leek & potato or cream of vegetable),
served with a warm crusty roll .



Smoked haddock fishcakes, with a pickled cucumber & dill salad.

• MAIN COURSE •

Lemon & thyme chicken breast, with a red wine jus.



Fillet of baked cod with rosemary and dill butter cream sauce.



Roast strip loin of beef & Yorkshire pudding, with onion gravy.



Roasted vegetable stack, with goats cheese & honey, with tomato & basil sauce.

All main courses are served with green summer vegetables & roast potatoes,
a mix of tender stem broccoli, asparagus, sugar snap peas, courgettes &
broad beans in light garlic oil.

• DESSERT •

Profiteroles, with a chocolate sauce.



Warm apple & cinnamon crumble tart with custard.



Strawberry & white chocolate tart, with berry compote.

Price: £30.00 Per Head