

ORMSKIRK & WEST LANCS NUMISMATIC SOCIETY  
CHRISTMAS DINNER 2016 MENU CHOICES

STARTERS

Soup of the Day served with Warm Bloomer Bread and Butter  
Hesketh Bank Beetroot, Fig, Watercress and Kidderton Ash Salad with Goat's Cheese and Almond  
BonBons, Balsamic Syrup (V)  
Potted Salmon Rilette with Southport Shrimps, Red Pepper Coulis, Lamb's Leaf Salad  
Confit of Goosnargh Duck Leg with Puy Lentils and Toasted Sourdough

MAIN COURSE

Roast Ballotine of Turkey, Chestnut Farce, Streaky Bacon, Creamed Mash Potatoes, Roast Potatoes  
and Seasonal Vegetables  
Confit of BBQ Pork Belly with Creamed Potatoes, Spicy Spanish Sausages and Seasonal Vegetables  
Baked Hake Fillet, Risotto of Smoked Salmon, Lemon and Dill with Parmesan Crisp  
Sweet Potato, Red Pepper and Goat's Cheese Croquettes with Chive Butter Sauce and Crisp Salad (V)  
Chargrilled 6oz Sirloin Steak, Peppercorn Sauce, Plum Tomato, Onion Rings, Portobello Mushrooms  
and Hand Cut Chips

DESSERTS

Traditional Christmas Pudding with Brandy Sauce  
Sticky Toffee Pudding served with Toffee Sauce and Bonfire Toffee Ice Cream  
Selection of Cheese and Biscuits with Chutney, Grapes and Celery  
Duo of warm Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce

Tea or Coffee, Mince Pie

£27 Per Person (TBC)

Menu Choices to be advised to the Hon Sec ASAP  
and definitely before the end of November, please!

The Dinner will be held at the Eagle & Child on Thursday 1st December 2016  
Members are asked to gather by 7.30pm for an 8.00pm service