

Hebden Bridge Twinning Society

Annual New Year Lunch

Sunday 27th January 2019

12.30pm for 1.00pm.

Starters

- Creamy garlic mushrooms with crusty bread and butter
- Prawn Cocktail served with wholemeal bread
- Pate of the day with chutney and toast
- Soup of the day with crusty bread and butter
- Warm salad of black pudding, bacon and potato with a balsamic glaze

Mains

- Gammon steak with pineapple, grilled tomatoes and fried egg served with chunky chips and salad
- Grilled salmon fillet with a chive mash and a prawn and white wine sauce – served with a selection of vegetables and potatoes
- Vegetable lasagne served with chunky chips and dressed salad leaves (V)
- Meat Lasagne served with chunky chips and salad
- Free range chicken breast with a sundried tomato and basil sauce and a selection of vegetables and potatoes
- Steak and ale pie served with chunky chips and a selection of vegetables
- Mushroom risotto topped with goats cheese (V)
- Trio of locally produced sausages with creamy mash potato, onion gravy and a selection of vegetables
- Seafood salad of prawns, smoked salmon, anchovies and mixed olives served with Marie rose sauce

Desserts

- Baked Vanilla Cheesecake with raspberry coulis
- Sticky toffee pudding with toffee sauce **2 courses (starter + main) £17.50 per head**
- Chocolate Tart served with fresh cream **2 courses (main + dessert) £16.50 per head**
- Three cheese board and biscuits **3 courses £22.50 per head**