



# Annual Dinner and Awards Ceremony

Friday 30<sup>th</sup> March, 7:30 for 8:00 start

Rose and Garden Rooms, Beverley Tickton Grange

£26 per person payable in advance to any member of the Club management



4 Course Dinner

Drinks

Awards

All members, friends and family welcome.

Reduced room rates if overnight accommodation required – contact Tickton Grange on 01964 543666, or book online at [ticktongrange.co.uk](http://ticktongrange.co.uk)

# Menu

## Starters

Leek and Potato Soup

Galia Melon and pineapple box, kiwi, strawberries and elderflower syrup

Chicken liver pâté, potato and chive salad, crisp bruschetta and port wine reduction

## Main Courses

Poached Scottish salmon supreme with a saffron and dill sauce, finished with crisp fried leeks

Spinach, wild mushroom and Yorkshire blue cheese in a puff pastry case

Silverside beefsteak braised in Wold Top Ale, button mushrooms and baby onions

## Desserts

Steamed golden syrup sponge, marmalade custard

Irish coffee, crème brûlée, chocolate shortbread

Strawberries, cream and coulis

## Coffee

Tea / Java coffee served with fresh cream "Tickton Truffles"