



*Seacroft Wheelers Annual Awards Dinner – 19 January 2019*

*Crowne Plaza Hotel, Wellington Street, Leeds*

*Attendees need to choose one starter, main and dessert – **by 9 January***

*Duo of Melon with Strawberry & Mint Compote, Passion Fruit Syrup*

*Huntsman Pate en Croute served with a Cumberland Sauce*

*Creamed Wild Mushroom Soup with Parmesan Croutons*

*-oOo-*

*Pan Fried Fillet of Seabass on a bed of Creamed Potatoes & Baby Vegetables,  
Tomato Pesto Dressing*

*Crème Fraiche Gnocci with a Seasonal Vegetable Garden & Herb Drizzle (v)*

*Seared Breast of Chicken in a Rich Bourguignon Sauce, Butter, Boiled Potatoes*

*-oOo-*

*Black Cherry Cheesecake with a Crème Anglaise*

*Light Strawberry & Champagne Mousse with a Mango Puree*

*Lemon Tart served with Fresh Cream*