

V8 Hampshire Tour 2011 – menu choices at the Norton Park Hotel

Please tick your choice for each evening

Friday 23rd September

Roasted parsnip soup

Baked brie with garlic mushroom Bruschetta

Chicken and tomato terrine

Braised blade of beef served with mashed potato glazed carrots and mint gravy

Chicken and leek pie

Tomato and mixed bean casserole

Bread and butter pudding and custard

Chocolate and pecan crunch tart

Lemon mousse

Cheese and Biscuits
(extra £2.50 per plate)

Tea and coffee will follow

Saturday 24th September

Leek and potato soup

Roast vegetable salad with feta and rocket with house dressing

Sweet chili prawn Bruschetta

Roast turkey with roast potato, stuffing and chipolata and gravy

Baked sword fish with tomato sauce new potato and panache of vegetables

White onion and stilton tart served with mixed salad

Warm Bakewell tart and ice cream

Lemon posset

Sherry trifle

Cheese and Biscuits
(extra £2.50 per plate)

Tea and coffee will follow

Sunday 25th September

Roasted tomato soup

Murgh hara tikka with cucumber and mint raitha (Chicken marinated in green herbs)

Stilton walnut and pear salad

Chimichurri chicken with salsa

Roasted loin of pork served with roasted new potatoes, mushroom sauce.

Char grilled polenta with grilled aubergine and a spicy Mexican tomato sauce

Lemon tart

Cheese cake with Chantilly cream

Fruit platter

Cheese and Biscuits
(extra £2.50 per plate)

Tea and coffee will follow

Our group will have dinner in a private dining room at the Norton Park Hotel and there will be a choice of three dishes for each course, including a vegetarian option. With a large group, the chef at the hotel requires menu selections are made in advance of the weekend so a good service can be provided each night. The hotel is offering three dishes for each course for you to choose from.

If you have any special dietary needs, please let the Event Organisers know well in advance so these may be discussed with the hotel to enable suitable arrangements to be made. Bob & Carolyn Owen on **0118 933 2533** or at bobdowen@aol.com