

RSCDS BELFAST BRANCH

75th ANNIVERSARY DINNER MENU

Please select menu choice and return with your booking form. Tick ONE from each section.

STARTER

- A. Butternut Squash Soup, coconut milk, chilli and thyme (GF, VG and VTN)
- B. Cream of Celeriac Soup (VTN and GF)
- C. Ninth Wave gin cured Salmon Gravlax – horseradish cream and seasonal vegetables (GF)

MAIN COURSE

- A. Prime Roast beef, Red wine jus, Roast root vegetables, Polenta roast potatoes and Mash (GF)
- B. Maize fed Chicken Breast, Braised red cabbage, Bacon and leek stew, Champ and white wine thyme gravy (GF)
- C. Vegetarian Sweet Potato and Mushroom Duxelle tartlet served with Potato and Vegetables
- D. Vegan Lentil Stew and Roasted Cauliflower, Mixed Seeds and Sheep’s Yoghurt
 *GF: Suitable for Gluten Free
 *VG: Suitable for Vegans
 *VTN: Suitable for Vegetarians

OTHER DIETARY REQUIREMENTS *Please print or use block capitals*

CONTACT DETAILS

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