

Woking Seniors Club
Luncheon Menu 2019

January	Beef & Guinness Pie topped with Suet Pastry & Mashed Potato Orange & Date Sticky Toffee Pudding with Orange Custard
February	Baked Gammon with Redcurrant Gravy and Bubble & Squeak Baked Alaska
March	Chicken Leek & Smoked Bacon Pie topped with Puff Pastry Served with New Potatoes Marmalade & Brioche Bread & Butter Pudding with Vanilla Ice Cream
April	Buffet Lunch Black Cherry Pavlova with Vanilla Ice Cream
May	Slow Roast Shoulder of Pork, Sage & Onion Stuffing and Duck Fat Roast Potatoes Pear & Ginger Steamed Pudding with Toffee Sauce
June	Buffet Lunch Gooseberry Fool with Shortbread Biscuit
July	Beef Lasagne layered with Spinach Pasta served with Focaccia Bread & Salad Leaves Lemon Curd & Raspberry Cheesecake
August	Buffet Lunch Individual Summer Fruit Trifle
September	Breast of Chicken with Wild Mushroom & Madeira Sauce and Parsnip Mash Eton Mess
October	Buffet Lunch Chocolate & Baileys Mousse and Shortbread Biscuit
November	Red Wine and Rosemary Marinated Lamb Casserole Rhubarb & Ginger Crumble with Vanilla Custard
December	Christmas Luncheon

NB. UNLESS OTHERWISE STATED, ALL MAIN COURSES ARE SERVED WITH
A SELECTION OF SEASONAL VEGETABLES

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Coffee & Mints

*A vegetarian option and cheese and biscuits are available, providing they have been pre-ordered*