

# SMCC Annual Dinner and Prize Presentation 2017

Claremont Hotel 25th November

7.30pm (sharp) Dress code: smart

Menu (choose one from each course)

## *Starter*

1. Celeriac soup, truffle oil
2. Ham hock terrine, beetroot & watercress
3. Locally smoked mackerel, cornichons, sourdough

## *Main*

1. Grilled salmon, Swiss chard, new potatoes, pesto
2. Pork chop, apple rosti, calvados
3. Confit duck, puy lentils, oyster mushrooms

## *Seasonal Vegetables*

*or*

## *Vegetarian*

4. Salt baked celeriac, puy lentils, sundried tomatoes
5. Wild Mushroom Risotto

## *Dessert*

1. Vanilla cheesecake
2. Bread & butter pudding, custard
3. Rhubarb fool

Tea & Coffee

Please email: [info@southernmcc.com](mailto:info@southernmcc.com)

With your choice: eg. (1,3,2)