

The Hickstead Hotel

Jobs Lane, Bolney, Hickstead, Haywards Heath, England, RH17 5NZ

VCC SE Section – AGM – Sunday 24 November 2019

Main course

- 1) Traditional Roast Turkey, served with Roast Potatoes, Cranberry Stuffing, Pigs in Blankets, and Gravy
- 2) Slow Cooked Feather Blade of Beef served with Fondant Potato, Peppercorn Sauce
- 3) Hake Fillet, served with Spring Onion Mash Potato, Wholegrain Mustard Butter Sauce (GF)
- 4) Portobello Mushroom Lattice, stuffed with Spinach and Blue Cheese, Cep Cream Sauce (V)
- 5) Butternut Squash and Chickpea Tagine, with Pomegranate Couscous, Flat Breads (V)

All served with Honey Roast Parsnips, Brussel Sprouts and Carrots

Dessert

- 1) Traditional Christmas pudding, with Brandy Sauce
- 2) White Chocolate and Grand Marnier Iced Parfait, with an Orange Coulis and Ginger Tuille
- 3) Glazed Seasonal Plum and Apple Tart, with a Crème Anglaise
- 4) Fresh Fruit salad

Freshly-Brewed Tea or Coffee and Mince Pies