

Come meet and chat to the Judges

GKC MAY AFTER SHOW DINNER MENU
20th MAY, 2018 8.00pm, LE ROCQUETTES HOTEL

- Homemade Guernsey Tomato Soup (with golden crispy croutons)
- Oriental Duck Spring Rolls (fresh cucumber, spring onion served with aromatic plum sauce)
- Crispy Smoked Haddock Fishcake (with creamy leeks, cornichon & parsley dressing)
- (V) Pressed Red Pepper & Goats Cheese Terrine (with aromatic tomato & plum chutney)



- Baked Stuffed Chicken Breast (with Guernsey mushroom mousseline, tarragon sauce)
- Roast Ribeye of Beef (with Yorkshire pudding and pan jus)
- Sun dried Tomato Crusted Fillet of Cod (with creamy leek fondue)
- (V) Vegetable Moroccan Bastilla (Tagine of chilli peas & braised cous cous)

Fun evening in a relaxed atmosphere with great food and company

- Glazed Lemon and Lime Tart (with raspberry sorbet)
- Homemade Crème Caramel (with maple glazed poached pear)
- Selection of Guernsey and British Cheeses (served with bread & butter)

Raffle Prizes Needed



Freshly Brewed Lavazza Coffee or a Selection of Twinings Tea

SPECIAL PRICE FOR THE EVENING
£15.75
Was £20.50

Please contact Debbie Ingrouille, socialsecretary@guernseykennelclub.org.gg
Or telephone/text your menu to 07781 154305