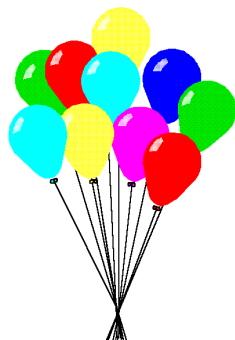


Huntingdon U3A Celebratory Luncheon 2019

Where:



Slepe Hall Hotel, Brunel Suite, St Ives

When:

Friday 25th January 2019

2 courses including Tea or Coffee £21.50

3 courses including Tea or Coffee £26.50

*Further details to follow in the next Issue of Upstream,
Make a note in your diary!*

Menu Selection

Starters:

- (1) *Soup of the Day*
- (2) *Duck Liver Pate with Orange & Cranberry Jam and Crisp Bread*
- (3) *Prawn & Crayfish Cocktail, Marie Rose Sauce*

Mains:

- (1) *Local Roast Crown of Turkey, Goose Fat Roast Potatoes, Pigs in Blanket Stuffing, Seasonal Vegetables & Gravy.*
- (2) *Sirloin (Cooked Medium) Hand Cut Chips, Mushrooms, Spinach and Grilled Beef Tomato.*
- (3) *Pan-Fried Sea Bass Fillet, Crayfish with Lemon & Chive Risotto*
- (4) *Stilton, Pear & Walnut Tart with Rocket Salad and Honey Mustard Dressing*

Sweet Choice:

- (1) *Traditional Christmas Pudding with Brandy Sauce.*
- (2) *Winter Berry Pavlova and Fruits Coulis.*
- (3) *Sherry Trifle Brul'ee with Shortbread Fingers.*

