



THE FAIRWAYS

Corus Sailing Club Prize Giving Dinner 25th February 2011

3 Course Meal @ £15.95

Starters

Chefs Sweet Potato and Celeriac Soup served with Baked Focaccia Bread

House Cured Gravalax on a bed of mixed leaves, and Lemon and Dill cured dip

Homemade Chicken Liver, Bacon and Orange Pate with Sweet Onion Marmalade and baked Rosemary Focaccia

Mains

Fairways Hotel Traditional Carvery
With

Roast Beef, Pork and Gammon with Seasonal Vegetables

Or

Fairways Vegetarian Nut Roast Wellington

Desserts

Chocolate Orange Crème Brule, with Vanilla ice-cream

Chocolate Fudge Cake served with White Chocolate Sauce and Clotted Cream

Vanilla Cheesecake, with Passion Fruit Syrup and Raspberry Sorbet