

BRIDGEND AC CHRISTMAS DINNER

AT THE **RED FOX, PENLLYNE**

FRIDAY 9TH DECEMBER 2011



BRIDGEND AC

Starters

French Onion Soup
Deep Fried Brie Wedges with a Port and Redcurrant Jelly
Chicken Liver Pate with Onion Marmalade and Granary Toast
½ Pint of Prawn Salad with a Marie Rose Dressing
Lava bread and Bacon with Provencal

Main Course

Traditional Turkey with Cranberry Stuffing & Chipolata Sausage wrapped in Bacon
Braised Rump of Beef with a Rich Red Wine Sauce
Loin of Park with an Apple and Cider Sauce
Supreme of Salmon with a Sweet Pepper Sauce
Vegetarian Glamorgan Sausages with Homemade Plum chutney

All main courses served with Buttered Carrots, Peas, Brussel Sprouts,
Braised Red Cabbage and New Potatoes

Desserts

Christmas Pudding with Brandy Sauce
Raspberry Trifle laced with Sherry
Fresh lemon Cheesecake with Whipped Cream

Coffee with Cream and Mints

Three Courses and Coffee **£21.50**

Only 40 seats available **7:30pm for 8:00pm**

£10 deposit to Jacqueline Brace to reserve a place

07773 468395 or email jacquelinebrace.uk@gmail.com

