

## **POINTS AWARDS PRESENTATION & EVENING MEAL**

**SATURDAY 6<sup>th</sup> FEBRUARY 2016**

**7.00 pm for 7.30pm sit down**

**The Gables Hotel, on the A38, Falfield, Glos, GL12 8DL**

### **CHOICE OF STARTER**

*Pan-fried Garlic Mushrooms in a creamy Sauce Served on toasted Brioche*

*Roasted Vegetable Soup with Root Vegetable Crisps*

*Caramelised Red Onion & Cherry Tomato Tart topped with Goats Cheese*

*Served on a bed of rocket with balsamic glaze*

*Fruit Juice*

### **MAIN COURSE**

*Chicken Breast in a Bacon & Peppercorn Sauce*

*Roast Cotswold Beef with Yorkshire Pudding & Roast Potatoes*

*Pan-fried Fillet of Salmon with a Pink Peppercorn Beurre Blanc Sauce*

*Vegetarian Cottage Pie with Root Vegetable Mash & vegetarian gravy*

*All served with a fresh vegetable selection and potatoes*

### **SWEETS**

*Fresh Fruit Salad on a Meringue Nest topped with Natural Yoghurt*

*Chocolate Brownie with Vanilla Ice cream & Butterscotch Sauce*

*Apple & Blackberry Crumble with Custard*

*English & Welsh Cheese Board with Crackers*

*Tea or Coffee & Mint Chocolates*

### **CHILDRENS MENU**

*Roasted Vegetable Soup*

*Melon Smiley Faces*

*Chicken Fillets in Batter with Chips & Salad*

*Sausage & Mash with Gravy & Peas*

*Mediterranean Vegetable Risotto with Garlic Bread*

*Chocolate Brownie with Butterscotch Sauce*

*Fresh Fruit Salad*  
*Ice Cream Selection*

***Adult Menu - £25 per head      Childrens Menu - £ 10.00***