

Cardiff Magical Society Annual Dinner 2010

Saturday April 24th

STARTER

(choice of)

Smoked Salmon en Croute

(with prawn dressing)

or

Tomato and Basil Soup

or

Brussels Pâté

MAIN COURSE

(choice of)

Coq au Vin

(free range chicken cooked in red wine, mushrooms, onions, bacon. Served with herbed potato cake)

or

Salmon in White Wine Sauce

(served with crushed potatoes, green asparagus and cherry tomatoes on the vine)

or

Roast Lion of Pork

(served with roast potatoes, purée of vegetables, and Yorkshire Pudding)

VEGETARIAN MAIN COURSE

(choice of)

Red Onion, Parmesan and Sun Dried Tomato Gnocchi Bake

(served with garlic and cheese ciabatta)

or

Roasted Mozzarella Cheese and Vegetable Pancake

(served with stir fried vegetables)

DESSERT

(choice of)

Vanilla Baked Cheesecake

(with a caramel sauce)

or

Profiteroles

(with rich chocolate sauce)

or

Rich Chocolate Mousse

(with Crème Anglaise)

