



**Saturday 12<sup>th</sup> August 2017**

Catered by **BLACK JACKET EVENTS**

*Based just outside of Colchester, Black Jacket Events provides bespoke catering solutions with an outstanding quality of food and service. Using only the finest ingredients and fresh produce, much of it local, every dish is carefully prepared to the highest level by our team of passionate and talented chefs*

**Prosecco reception 6.45pm**

**Live Music by *THE JAZZ SLAYERS* & Close up *MAGIC***

**£49.95pp**

**Starters**

Tian of Smoked Salmon and Avocado, Pickled Cucumber, Dill Salad and Toasted Ciabatta

Slow Cooked Pork Belly, Celeriac Remoulade and Spiced Walnuts, Balsamic Glaze and pea shoots

Breaded Baby Goats Cheese, Fine Green Beans, Orange segments, beetroot and Hazlenut Salad (v)

**Mains**

Roasted Rump of Lamb, Buttered Asparagus, Fondant Potato and Minted Jus

Herb Crusted Loin of Cod, Roasted Cherry Tomatoes on the vine, Mediterranean Cous Cous and Herbed Oil

Vegetable and Ricotta tart filled with Butternut Squash, Roasted Red Peppers, courgettes and pine nuts Served

with a mixed Green salad and Sweet potato chips (v)

**Desserts**

Tangy Lemon Tart, Strawberry Compote and Clotted Cream

Selection of Cheeses served with Chutney, Grapes and Crackers

**Contact Club office 01255 674055 or email [events@fltc.co.uk](mailto:events@fltc.co.uk)**