**RETURN THIS FORM TO FÊTE DES ROIS (EPIPHANY) DINNER**

**NIGEL SUFFIELD-JONES Friday 7th January 2022**

**(Details below) The Ferryboat, Whitchurch-on-Thames**

**7.00PM for 7.30PM**

**STARTERS**  1. French Onion Soup with croutons. €

 2. Duck Liver Pâté with toast. €

 3. Moules Mariniѐres cooked in tomato, garlic & white wine sauce. €

 4. Toasted French Goat’s Cheese on a bed of salad with beetroot. (V) €

 5. Traditional Prawn Cocktail with Marie Rose sauce and bread. €

6. Melon, Mango & Kiwi with a maraschino sauce. (V) €

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**MAIN S** 7. Rack of Lamb with rosemary & garlic wine sauce & seasonal vegetables. €

 8. Boeuf Bourguignon with rice. €

9. Supreme of Chicken with oranges, avocado with a spicy sauce & vegetables. €

10. Poached Scottish Salmon, white wine sauce, new potatoes & asparagus. €

11. Scampi Provençal sautéed in butter with onions, tomatoes & rice. € 12. Baked Aubergines with tomato & mozzarella cheese with salad (V) €

**GALETTE DES ROIS (Included in the price**)

**DESSERTS** 13. Caramel and biscoff Cheesecake with a scoop of ice cream. €

14. Vanilla Crѐme Brûlée with almond biscuits. €

15. Selection of three premium Ice Creams. €

16. Selection of Cheeses with biscuits, grapes & chutney. €

**THREE COURSES £21.00**

**TWO COURSES £18.00**

**Coffee & Tea £2.50**

**(All of the above to be paid for individually on the night)**

**NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**CONTACT DETAILS\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Please tick your choice of dishes and then email, post or deliver this form**

**to**

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