

# HMS Naiad Association



Reunion 2017

## DINNER MENU

### STARTERS

- Vine tomato and wild basil soup*
- Fresh baked petit pan*
- Slab of home made pate smothered in a port and pomegranite dressing*
- Trio of melon jewels*

### MAIN

- Chicken breast stuffed with haggis, laced with a whisky peppercorn sauce*
- Slow braised lamb shank in a redcurrant rosemary sauce*
- Traditional roast beef with horseradish tarts & home made Yorkshire puddings*
- Nut roast with pear and cider gravy*
- Vegetable lasagne*
- All served with season vegetables*

### DESSERTS

- Baked American cheesecake with ice cream and chocolate sauce*
- Death by fruit salad*
- French and English cheese board biscuits*