

DINING IN THE DARK

CHARITY FUNDRAISER DINNER
for
BLIND VETERANS UK & GUIDE DOGS FOR THE BLIND

FRIDAY 12TH OCTOBER
PRE-DINNER DRINKS 7:30PM

TO START:

PHEASANT, PORK AND APPLE TERRINE with real ale chutney *gf*
or

BAKED EGGS with lightly spiced tomatoes and spinach *gf, v*

MAIN COURSES:

ROAST STRIPLOIN OF ENGLISH BEEF
with bordelaise sauce, fondant potato, green beans and chantenay carrots *gf*
or

BAKED FILLET OF HAKE
with a horseradish crust, stir-fried vegetables with lemon butter and new potatoes
or

LINGUINI with avocado, tomato and lime *ve*

FOR DESSERT:

LAVENDER POACHED PEAR with Poire William pudding and Chantilly cream
or

CHERRY AND ALMOND BROWNIE with raspberry sorbet *ve*
or

GINGER AND TREACLE SPICED SPONGE with Chantilly cream

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TEA OR COFFEE with local clotted cream fudge

gf = gluten free | *v* = suitable for vegetarians | *ve* = suitable for vegans
Full allergen information is available for all our dishes - please ask.

Three courses with coffee: £35 per guest.

For bookings, please call the Beambridge Inn on 01823 672223
or book online at eventbrite.co.uk (search for 'Beambridge')

the
Beambridge Inn
— at wellington —

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