

COWES MEET 2019 -DINNER MENU

All dishes are homemade and freshly prepared. Every effort will be made to serve complete tables at the same time.

MAIN COURSES

- A. Braised Steak in Red Wine & Mushroom Sauce
- B. Chicken, Leek and Pancetta Pie
- C. Baked Cod with Creamy Seafood Sauce
- D. Haloumi & Veg Stack with Port & Redcurrant Sauce

(All served with a choice of chunky chips, Creamy Mash and seasonal vegetables or salad)

DESERTS

- E. Chocolate & Rum Pot with Baileys Mousse Topping
- F. Sherry Trifle
- G Sticky Toffee Pudding
- H. Cheese & Biscuits

Please enter your choices below by quoting the letter A-H

REF.	BOAT NAME	NAME OF DINER	MAIN COURSE	DESERT
1				
2				
3				
4				
5				
6				