

Name .....

Address .....

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Tel no .....

Email .....

No of persons in party .....

Deposit of £ .....enclosed  
£10 per person

# A Night with Cameo Opera

Sunday, October 24, 2010



As we will be serving everyone at the same time to fit in with the performance, we would appreciate your menu choices in advance so please mark in boxes next to dishes on the other side how many of each dish is required for your table and return to us with a deposit of £10 per person

**Enjoy an entertaining evening of light opera with the well known Cameo Opera.**

**The evening will commence at 7pm**

## MENU

Thai Prawn crackers and sweet chilli dipping sauce

- Orchid of Siam Platter - 6 of our Thai starters with dipping sauces
- Authentic Sushi with a twist! Filled with delicious smoked fish and served with Pickled Ginger and Soy and Mustard dips
- Broccoli & bacon soup
- Gai Tom Kha - a rich Thai chicken soup with coconut milk, coriander, lemongrass & galangal
- Ardennes pate with Melba toast
- Smoked Salmon with prawns in a Marie-Rose sauce served with brown bread & butter
- Thai vegetable spring rolls with sweet chilli dipping sauce

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- Green Beef Curry - A hot curry with coconut milk, sweet basil, lime leaf & Thai aubergine served with steamed rice
- Mussaman curry - A lamb curry with a spicy sauce of coconut milk, peanuts and potato served with steamed rice
- Stir fried strips of pork loin with black mushrooms, spring onions, & fresh ginger
- Stir fried strips of chicken breast with Thai herbs and hot basil leaves served with steamed rice

- Chicken escalope wrapped in parma ham with a sprig of basil & served on a bed of pesto tagliatelle and courgette ribbons
- Slow Cooked spiced lamb shank with creamed potatoes and vegetables of the day
- Beef Provencale with creamed potatoes & green beans
- Poached fillet of salmon on a bed of lentils with mint and yoghurt served with green beans and new potatoes and a sour cream & herb sauce
- Green vegetable curry with an assortment of vegetables with coconut milk, hot basil and lime leaf served with rice

### Desserts

- Exotic Fruit Salad with mango & lychees in lemongrass & mint syrup
- Chocolate Truffle Torte
- Tiramisu
- French apple flan
- Raspberry and Pear Sorbets
- White chocolate bombe
- Mousse Straciatella - layers of cocoa sponge filled with semifreddo style vanilla cream & chocolate drops, dusted with cocoa powder

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Coffee or tea

**£35.25per person**