

**ORLETON AND DISTRICT GARDENING CLUB
ANNUAL DINNER – 10TH DECEMBER 2024**

THE RIVERSIDE, AYMESTREY

6.30 pm for 7.00 pm

The menu is attached. Please complete and return the form below, with your cheque, made payable to **Orleton and District Gardening Club** or **ODGC**, either at the meeting on the 29th October or 26th November.

- 1 course including tip - £25
- 2 courses including tip - £32
- 3 courses including tip - £38

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DINNER AT THE RIVERSIDE, AYMESTREY

NAME	NAME
Starter	Starter
Main Course	Main Course
Dessert	Dessert

AMOUNT ENCLOSED £.....

Please note any specific dietary requirements:

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I / we will be driving and have **spare seats**

I / we would like a lift to The Riverside

Butternut Velouté Soup
Rosemary – Truffle Oil - Home-Grown Garden Squash

Cured Salmon
Beetroot – Wild Herbs - Cured in Chase Gin & Wild Juniper

Smoked Chicken
Watercress – Buckwheat - Free-Range Local Chicken

Barley Risotto
Ground Artichokes – Goats Cheese
Ragstone Goats Cheese from Neal's Yard Creamery, Herefordshire

Turkey
With all the Trimmings - Free Range Bronze Turkey from Shropshire

Braised Beef
Celeriac – Kale – Rosemary Sauce - Herefordshire Rare-Breed Beef

Duo of Pork
Parsnip – Smoked Apple - Rare-Breed Local Pork from Shropshire

Hake
Braised Turnips – Greens – Fennel Cream Sauce - Sustainably Sourced MSC Caught

Herb Roast Cauliflower
White Onion Sauce – Wild Herbs - Wild Herbs Grown in Gardens

Chocolate Delice
Pear – Chocolate Soil - Local Heritage Pears

Chicory Root Pannacotta
Apple – Yoghurt – Walnut - Herefordshire Apples

Pumpkin & Apple Crumble
Ginger Ice Cream – Honey - Homegrown Crown Prince Pumpkin

Autumn Berry Savarin
Creme Fraiche and Meadowsweet'