

The Supper Club in Ross-on-Wye - 2019 Programme

May 7th - Peter and Marilyn Reynolds on 'Voyages in Canada'.

A Brown Onion Soup.

B Blanched Asparagus spears with poached egg and grated parmesan.

C Deep fried Brie Wedges with cranberry sauce and mixed leaf salad.

D Tender chicken breast topped with bacon & cheese and a creamy sauce, garnished with mushrooms and apples, served with new potatoes.

E Lancashire hot pot served with green beans and tenderstem broccoli.

F Balsamic Roast Pork tenderloin with served with new potatoes and roast root vegetables.

July 2nd - Rod Barker on 'Hereford's University'. Summer Buffet

Sept 3rd - Lisa Shekede and Steven on 'Restoring Frescoes around the World'.

A Summer Vegetable Soup.

B Grilled Halloumi Salad with avocado.

C Smoked Salmon Terrine with watercress and melba toast.

D Grilled Sea bass with spinach and beetroot and hasselback potatoes.

E Beef Stroganoff with long grain rice and beans.

F Wild mushrooms and broccoli Penne Pasta with creamy blue cheese sauce.

Nov 5th - Roger Evans on 'Travels in Cambodia and Vietnam'.

A Butternut soup.

B Creamy Wild Mushroom Risotto.

C Breaded Fish Cake served with creamed leeks.

D Beef medallions served on horseradish mash and a wild mushroom sauce.

E Pork and apple casserole served with creamy mash and wilted spinach.

F Creamy Fish Pie served with seasonal vegetables.

2020 Jan 21st - Martin Connop Price on 'Chaplaincy to the Steel Industry'.

A Leek & Potato Soup.

B Breaded White bait Fillets served with tartar sauce.

C Provencal Tomato & Mascarpone Tart with salad leaf.

D Chicken Kiev served with creamed spinach, dauphinoise potatoes and seasonal vegetables.

E Roasted Cod Loin with lemon parsley crumb served with bulgur wheat and creamed spinach.

F Thai Red Prawn Curry served with Jasmine rice and pickled cucumber.

March 3rd - Michael Bushell on 'Reminiscences'.

Please let William know if, or not, you are able to attend, and choose a starter and a main from the list above.

If it is not possible to find something there which appeals to you please contact the hotel to arrange a different dish. (01989 562234).

We meet at The Castle Lodge Hotel, Wilton at 7pm for 7:30.

The cost of the meal is £18.50, payable at coffee time.

Please let me know your choices by Sunday evening if possible. My number is 01989 568705 but best to use e-mail, william@wyenet.net, if you can.