

**PORTLAND RNA ANNUAL DINNER**  
**At The Masonic Centre Main Hall, Victoria Square, Portland**  
**Saturday 13th April 2024, at 1845 for 1915**

**MENU**

**Roasted Butternut Squash Soup with a Hint of Chilli**

**Dorset Farmhouse Pâté with Caramelised Onion Chutney**

**Classic King Prawn Cocktail with Granary Bread**

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**Slow Roasted Leg of English Lamb with Red Wine and Rosemary Gravy**

**Griddled Chicken Breast Served on Buttered Asparagus with a Chorizo and Cream Sauce**

**Fillet of Salmon Served on Garlic Buttered Spinach with a Chardonay and Dill Veloute, with  
New Potatoes**

**Vegetarian – Mushroom, Brie and Cranberry Wellington with a Mushroom Sauce**

**Roast Potatoes and Seasonal Vegetables**

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**Sicilian Lemon Roulade with Cream and Ice Cream**

**Mandarin and Cointreau Trifle**

**Syrup Sponge Pudding and Custard**

**Or Cheese & Biscuits**

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**Tea or Coffee and Mints**

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NAME	STARTER	MAIN COURSE	DESSERT

**PLEASE MAKE YOUR CHOICES, TEAR OFF AND RETURN COMPLETED  
SLIP AND PAYMENT (£25.00 PER PERSON) TO DAVE PROWSE AT THE  
MARCH OR APRIL MEETING (AT THE LATEST)**