

**F&I Annual Course**  
**Monday 3<sup>rd</sup> January 2022 at Keysoe International**

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**Menu Choices for F&I Dinner**

**STARTERS**

Pan fried scallops with crispy bacon & lemon sauce

Tomato & red pepper soup

Butternut squash

**MAINS**

Chicken supreme in wild mushroom sauce, fondant potatoes & seasonal veg

Blade of beef with red wine jus, dauphinoise potatoes & seasonal veg

Wild mushroom risotto

**DESSERTS**

Bakewell tart & chantilly cream

Sticky toffee pudding with toffee sauce & cream

**Cheese board for the table, and wines (white and red)**

*£38 per head incl wine.*

*NOTE: vegan and other dietary options available – contact Ann by email*

*Apply to Ann for tickets by 16<sup>th</sup> December using the Application Form*