

Cycle Forum Festive Dinner at The Dimple Well Lodge, Ossett WF5 8JX on Thursday January 25th @ 6.30 for 7pm

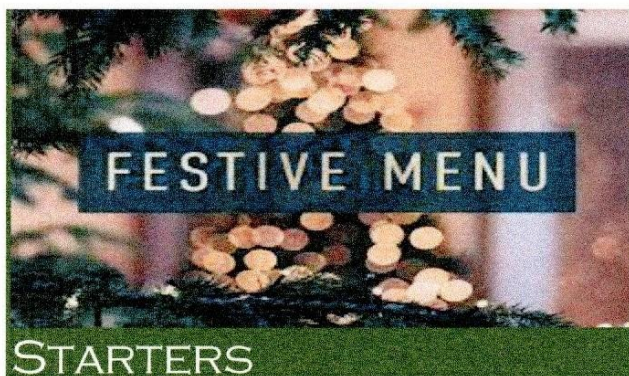
Please return the form as soon as possible but definitely by 11th January 2024.

To book one or more places for the Festive Dinner, please complete this page and either return it with a cheque for £25.95 pp payable to Wakefield District Cycle Forum to 13 Windy Ridge Street, Horbury WF4 6ES or pay the money direct to Wakefield District Cycle Forum business account sort code 20-89-68 account number 43713717 with your name as reference and email the form to markbeswick.mb@gmail.com

Booking in the name of WDCF Member:

Contact No: Email:

NAMES Please tick 1 choice per course	STARTERS					MAINS					DESSERTS				Please indicate below special requirements
	Melon (V)	Soup (V)	Ham Hock Terrine	Vegetable Terrine (V)	Prawn Cocktail	Rib of Beef	Turkey breast	Salmon fillet	Lamb shank	Vegetable Crumble (V)	Cheesecake	Apple & Pear crumble (V)	Xmas Pudding	Chocolate Fudge cake	
1.															
2.															
3.															
4.															
5.															



STARTERS

FRESH TRIO OF MELON

Fresh Melon Drizzled In A Raspberry Coulis
Accompanied With A Tasty

HAM HOCK TERRINE

Our Classic Flavoursome Terrine Served With Fresh
Salad And A Side Of Toast And Red Onion Chutney

ROASTED TOMATO AND BASIL SOUP

A Homemade Delicacy With A Variety Of Tomatoes
And A Blend Of Italian Herbs And Fresh Basil

VEGETABLE TERRINE

A Combination of Vegetables Chopped Finely,
Seasoned Then Cooked Slowly To trap All the
Flavour In. The Flavours Are Fresh with A Little
Spice from the Peppers.

PRAWN COCKTAIL

Juicy Baby Prawns Coated In Marie Rose Dressing
Served On A Bed Of Fresh Salad

MAIN COURSE

HAND CARVED TURKEY BREAST

Juicy Turkey Breast Served With Fresh Roast
Vegetables, A Yorkshire Pudding, Pigs In Blankets
And A Cranberry Jelly

FILLET OF SALMON

Seasoned With Freshly Ground Sea Salt And Black
Pepper, Served With New Potatoes Drizzled In A
Creamy Lemon And Dill Sauce

LAMB SHANK

Marinated In a Minted Served With Buttery Mash,
Seasoned Vegetables.

FESTIVE VEGETABLE CRUMBLE

A Selection Of Root Vegetables, With A Mixed Nuts &
Cranberry's Topped With Parmesan And Grilled. Served
With Seasoned Vegetables

RIB OF BEEF – WINTER WARMER

New To Dimple Well... Slow Cooked Rib of Beef in salt &
Pepper. Made to Melt in Your Mouth, Served in A Rich
Red Wine Gravy. Served With Seasoned Vegetables

DESSERTS

APPLE & PEAR CRUMBLE

A Combination Of Sweet And Tart Filling Topped With A
Oat Crumble For That Extra Crunch Served Warm With
Custard

WHITE CHOCOLATE CHEESECAKE

Naughty But Oh So Nice...

A Rich Cheesecake Topped With Strawberries Drizzled
With White Chocolate. Served With Chambord Cream

CHOCOLATE FUDGE CAKE

An Indulgent Chocolate Sponge In A Rich Chocolate
Fudge Icing That Melts In The Mouth, Served With Vanilla
Pod Ice Cream

CLASSIC CHRISTMAS PUDDING

Our Own Traditional Christmas Pudding, Served With A
Rich Creamy Custard.. It Wouldn't Be Christmas Without It

STICKY TOFFEE PUDDING

A Classic Pudding, Served With A Rich Custard

Special Requirements

The vegetarian courses can be made vegan on request - just add this in the Special Requirements box together with any other dietary requirements.

If you feel that three courses is too much, you may pre-order your dessert to take away and have later. Just add 'TA' to the Special Requirements box. It will be pre-packed ready for you to take home.

Real Food... Real People... Real Prices



Sunday 12 noon till 4pm
Monday - Saturdays 5pm till 9pm