COWES MEET 2017 - DINNER MENU

All dishes are homemade and freshly prepared. Every effort will be made to serve complete tables at the same time.

MAIN COURSES

- A. Battered Cod
- B. Grilled Fillet of plaice
- C. Breast of Chicken stuffed with asparagus in a cream sauce
- **D.** Boeuf Bourguigonn
- E. Five bean cassoulet

(All served with a choice of chunky chips, French fries or boiled potatoes and seasonal vegetables)

DESERTS

- F. Chocolate and Cointreau Mousse
- G. Lemon Brioche bread and butter pudding
- H. Cheeseboard of IoW cheeses

Please enter your choices below by quoting the letter A-H

REF.	BOAT NAME	NAME OF DINER	MAIN COURSE	DESERT
1				
2				
3				
4				
5				
6				