



Rye Wheelers Annual Dinner and 2016 Awards evening

27th January 2016

Simply Italian, Rye. 7 for 7.30 pm.

Antipasti

Mixed selection ready on your arrival, no need to pre-order

Main Course

Pollo Rosso

(Chicken breast in a tomato, cream and wild mushroom sauce).

Scaloppine ai Funghi Porcini

(Roasted pork loin in cream and mustard sauce).

Lasagne Rucola

(Layers of spinach pasta with roasted vegetables, smoked mozzarella and ricotta topped with béchamel.)

Branzino Spigola

(Pan fried sea bass served with spaghetti in a rich tomato and seafood sauce.)

Risotto Pollo Porcini

(Italian arborio rice cooked with pan fried chicken breast in a wild mushroom, cream and white wine sauce.)

All served with Roasted Potatoes and Vegetables (option on Bass instead of Spaghetti).

Tiramisu alla Baileys

Panettone Bread and Butter Pudding.

Banoffee Pie.

Affogato al Baileys (Vanilla Ice Cream and Baileys).

Table quiz.

Please bring a Prize for the Raffle.

£25 per head.

RSVP

