



IPMS(UK) Annual Dinner 2017

Saturday 11th November 2017

Reynolds Suite, Holiday Inn, Telford

7.00pm for 8.00

£23.50 per person

Starters

- Cream of tomato soup, or
- Chicken liver pate toasted brioche with red onion marmalade, or
- Melon served with fruit of the forest compote

Main Courses

- Roast gammon and parsley sauce, or
- Roast beef and homemade Yorkshire pudding with red wine gravy, or
- Goats cheese and Mediterranean vegetable Wellington served with Provençale sauce, or
- Fillet of salmon with a prawn dill cream sauce

All the above will be served with roast potatoes, new potatoes seasonal vegetables

Desserts

- Apple crumble and custard, or
- Fruits of the forest crème brûlée served with shortbread biscuit, or
- Profiteroles filled with raspberries and cream served with a white chocolate sauce

Coffee and confectionary

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