

Fork Lift Truck Association

FLTA AWARDS MENU

Starter

Warm wild mushroom & garlic ragout on toasted sourdough, with a herb, fennel & radicchio salad **V**

Main Course

Basil marinated chicken served with sautéed pancetta & baby onions, herb crushed new potatoes, tender stem broccoli, roasted carrots & cherry tomatoes, served with a lemon & parsley sauce

Vegetarian Main Course Option

Cheddar & chive soufflé, Roquefort & walnut filled roasted courgette served with a herb potato cake, cherry tomatoes, tender stem broccoli & roasted carrots, served with a gherkin & shallot salsa

Dessert

Classic lemon tart served with a marbled chocolate pencil & raspberries

Tea or Coffee

Please note:

Nanette will **ONLY** need to know the names of those guests attending with special dietary requirements, including the vegetarian options in advance of the event. If you could supply the Company name/guest name and what type of dietary need that will be very helpful.

Thank you for your cooperation with this.

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