

**34th Annual**  
Dinner and Dance

Long Service Association and Awards Dinner



# Long Service Association and Awards Dinner

## Menu

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### Starter

Chicken liver pate  
Soft leaf and micro herb salad  
Garlic and herb crostini, caramelised red onion chutney

(V) Tomato and mozzarella bruschetta,  
Tomato, mozzarella, parsley, garlic and onion, rocket  
and micro herb salad, basil pesto oil, balsamic dressing

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### Main Course

Slow braised beef brisket in kentish ale  
Wild mushroom and shallot jus  
Garlic mash potato, glazed seasonal vegetables

(V) Twice baked celery and stilton souffle  
Saffron potatoes, confit cherry tomatoes,  
Herb oil dressing

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### Dessert

Glazed lemon tart  
Clotted cream  
Mixed berry compote

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Coffee and chocolate confection

Menu includes Red & White wine on table  
Additional bottles of wine can be purchased from your waitress

Long Service Association  
(Rochester)

Bucks fizz, beer or orange juice  
Reception

Welcome and introduction

Starter

25 years Long Service Awards

Dinner

40 years Long Service Awards

Company update

Dessert

Vote of thanks

Toast to the Association

Music provided  
until 23:45

**BAE SYSTEMS**

