

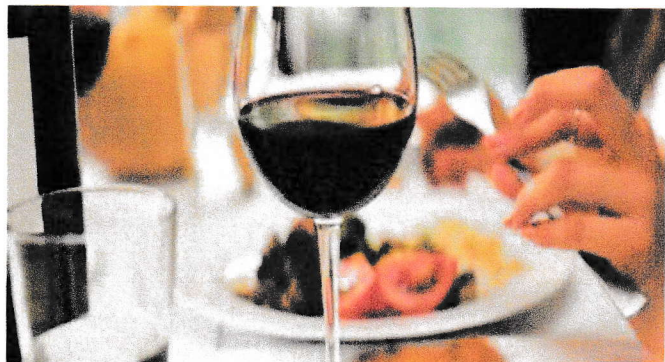
Weston Turville



THE UNIVERSITY OF THE THIRD AGE

Food Appreciation

THE BASIL & THYME



The Basil & Thyme is a restaurant in Great Kingshill that opened in October 2021. Located in the former Red Lion Pub it has been refurbished & serves the best in traditional cuisine.

Menu

Two or Three courses as attached menu. Please let me know your choice of food when booking a place.

Extra Costs:

Wine, Coffee and tea and any other drinks.

Drinks are at your discretion and should be paid for separately before leaving.

Date Time	Wednesday 22 nd February 2023 12.30pm
Transport	Make your own way
Venues	The Basil & Thyme Restaurant Great Kingshill Bucks
Payment	Three Courses - £32.95 Two Courses - £29.95 Gratuity is included in the above amounts Full Payment on booking Cheque payable to "Weston Turville U3A" OR direct x BACS to: Sort Code: 60-01-31 A/C No. 50853236
Parking	The restaurant has a large car park
Accessibility	Wheelchairs can be accommodated.
Dress Code	Smart Casual
Notes	Dietary Requirements: If you have any allergies that the restaurant should be aware of please let me know. If paying by BACS please be sure to let me know.
Contact	food.appreciation@wtu3a.org.uk
Web site	www.thebasil&thyme.co.uk



Tel: 01494711262

Party Menu

22nd February 2023

2 Course £29.95

3 Course £32.95

Starters

Tomato and basil soup with home baked focaccia bread and butter.

(gf df, v) - 1

Prawn Cocktail with Marie-Rose sauce, iceberg lettuce & granary bread (df,gf,) - 2

Chicken liver parfait with red onion chutney, mixed leaves & toast

(gf) - 3

Blue cheese, chicory, apple & walnut salad, mixed leaves & dressing

(gC v) - 4

Mains

Slow cooked Beef Bourguignon served on creamy mash & seasonal vegetables (gf) - 1

Pan roasted Chicken Supreme with mushroom & tarragon sauce served with new potatoes & seasonal vegetables (gf) - 2

Salmon fillet with lemon butter sauce, new potatoes & seasonal vegetables (gf) - 3

Vegetable Wellington made with roasted portobello mushrooms, celeriac, butternut squash, spinach & goats cheese served with new

potatoes & seasonal vegetables (v) - 4

Desserts

Warm chocolate Brownie served with vanilla ice cream & chocolate sauce (v) - 1

Lemon Posset with a berry compote & home baked shortbread (gEv) - 2

Cheesecake served with whipped cream and raspberry coulis (v) - 3

Apple & mixed berries Crumble served with custard. - 4