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## Aden Veterans Gala Dinner Evening Menu 20<sup>th</sup> June 2026

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### Menu

#### Starters

##### **Homemade Tomato & Basil Soup (V)**

*Served with a bread roll and garnished accordingly.*

##### **Duo of Chilled Melon**

*A large rose of honeydew melon and cantaloupe melon complimented with fresh forest berries and a strawberry and passion fruit coulis*

##### **Pate**

*Chefs Choice Served with a Salad Garnish*

#### Mains

##### **Fillet of Chicken**

*Boneless chicken breast poached in white wine and masked with a sauce of wild mushrooms, chives and cream.*

##### **Roasted Rib of Beef**

*Accompanied with Yorkshire pudding, Traditional gravy, and Creamed Horseradish Sauce*

##### **Goats Cheese Tart (V)**

*Red onion, chilli, and sun blushed tomatoes with a balsamic glaze*

##### **Baked Loin of Cod**

*Served with Crushed New Potato's & spinach, Vine Tomatoes and accompanied by a White Wine and Chive Cream Sauce.*

*All Served with Locally Sourced Potatoes and Seasonal Vegetables*

#### Desserts

##### **Meringue Nest**

*Served with Fresh fruit and cream.*

##### **Apple Crumble**

*Bramley apple in a sweet pastry case topped with an almond infused crumble, served with custard.*

##### **Vanilla Cheesecake**

*Served with a fruit coulis*

#### To Finish

**Freshly Brewed Tea or Coffee with after dinner mints**

**Cost £39.50pp**

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Please make your selection from the menu above, using the underlined word to indicate your preference.

Any Dietary or Special requirements please advise on you booking form so we can try to provide an alternative if necessary.

Hotel Rembrandt 5:15 for 5:30pm. Dress code, please see upcoming events/more. For itinerary details in April 2026 at [www.adenveteranswevmouth.co.uk](http://www.adenveteranswevmouth.co.uk)