



*Carrick-on-Shannon Rowing Club Dinner  
Friday February 23<sup>rd</sup> 2007*

**Starters**

Cream of vegetable soup served with Naan bread  
Sweetcorn soup with crab wantons  
House prawn and salmon cakes with sweet chilli sauce  
Sate Kajang, chicken sate with peanut sauce  
Vegetable springrolls with sweet chilli sauce

**Main Courses**

Steamed seabass with glass noodles, chillies, spring onions,  
and sweet and sour sauce  
Baked salmon with seafood mousse, with tomato and red  
pepper cream sauce  
Steamed chicken breast with mushrooms and shallot sauce  
Chicken green curry  
Honey roasted Peking duck with traditional plum sauce  
Stir fried slices of roasted pork with Thai style hoi sin  
BBQ sauce and pineapple  
Sirloin steak with roasted shallot and black pepper sauce  
Stir fried beef garlic Thai style, with garlic, chilli and soya sauce

Above dishes served with stir fried vegetables, and choice of  
sauté potatoes, chips, steamed or fried rice

**Desserts**

Dutch lattice apple pie + ice cream  
Double chocolate fudge gateau  
Assorted ice creams

Tea or Coffee



Victoria Hall  
RESTAURANT