

Full 5-Course Menu

Champagne Reception



Tomato and Mozzarella Tart

A Warm Flaky Tart, Filled With Tomatoes & Mozzarella Topped With Basil Leaf and Finished With Basil Pesto



Penne Pasta Bolognese Carlucci

Fresh Penne Pasta With a Rich Bolognese Sauce

Penne Pasta Champinoise (v)

Fresh Penne Pasta With a Champagne & Mushroom Sauce



Supreme Of Chicken Persilage

Breast of Chicken Stuffed With A Shallot, Parsley And Thyme Persilage With A Compote of Peas, Shallots and Lardons

Vegetarian Trio (v)

Quiche Tartlet With Aubergine Mille feuille, Parmesan Tuille Basket With Creamed Chestnuts, Winter Vegetable Roll and Cannelini Beans

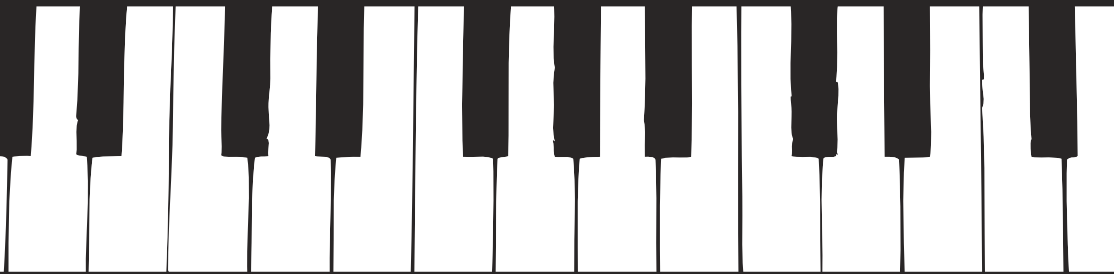


Chocolate Profiteroles

Fresh Choux Buns Stuffed With Double Cream & Smothered With Warm Chocolate Sauce



Fair Trade Filter Coffee and Ginger Cookies



BOOKING FORM

Name of Firm: _____

Names of Attendees (incl. Guests):

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Contact Name: _____

Firm's Address: _____

Contact Telephone Number: _____

Contact Email: _____

I require _____ vegetarian meals for the above attendees.

Any other dietary requirements: _____

£35 per person - cheques to be sent 'FAO Adam Bradshaw, DLA Piper UK LLP, 1 St. Paul's Place, Sheffield, S1 2JX'

I enclose a cheque for £ _____

made payable to "Sheffield Trainee Solicitors Group"

I require an invoice Yes No

For further information please contact Ben Roden 'ben.rodan@luptonfawcett.com'
OR Anna Saccaggi 'anna.saccaggi@wake-smith.com.'

