



*Welcome
Harrogate Advanced Bikers*

*Once Again Luigi Welcomes
Harrogate Advanced Bikers for our
2014
Non Seasonal Festive Dinner.*

SATURDAY 18TH JANUARY 2014

THE H.A.B. NON SEASONAL DINNER 2014.

LUIGI'S, 1 VALLEY DRIVE, HARROGATE HG2 0JJ

SATURDAY 18TH JANUARY 2014 (7.00 / 7.30 P.M.)

THREE COURSES + COFFEE (SEE OVERLEAF)

WE WILL HAVE CHOICE OF FIVE STARTERS, FIVE MAINS AND SIX DESERTS.

**I WILL BE TAKING NAMES AND COLLECTING DEPOSITS
AT THE OCTOBER AND NOVEMBER MEETINGS.
BOOK YOUR PLACE NOW BY EMAILING MIKE F.**

**MENU WILL BE AVAILABLE AT OCTOBER AND NOVEMBER MEETINGS.
COST £25 PER HEAD PAYABLE BY JANUARY (11TH) MEETING.
DEPOSIT £10 PAYABLE BY THE NOVEMBER (9TH) MEETING .
CHEQUES PAYABLE TO HARROGATE ADVANCED BIKES.**

Harrogate Advanced Bikers

2014

Non Seasonal Festive Dinner.



STARTERS

Zuppa Di Vegetali (v)

Vegetable Soup

Mozzarella in Carrozza (v)

Served with Cranberry Sauce

Cocktail di Gamberetti

Prawn Cocktail

Funghi all'Aglio (v)

Garlic Mushrooms

Paté della Casa

Homemade Chicken Liver Paté with Port and Cranberries

MAIN COURSE

All served with potatoes and vegetables.

Pollo alla Milanese

Chicken Breast in parmesan and bread crumbs, Shallow Fried and Served with a Garlic Mayonnaise dip

Bistecca al Pepe

Sirloin Steak Cooked in Black Pepper Corns, Cream and Brandy Sauce

Lamb Shank

Slow cooked in a red wine and mint sauce

Filetto Di Salmone

Salmon fillet cooked and served in a Cream and Dill Sauce

Melanzana alla Parmigiana (v)

Baked Aubergine with fresh mozzarella, Tomato Sauce and Parmesan Cheese.

DESSERTS

Christmas Pudding

Served with Brandy Sauce

Hot Chocolate Fudge Cake

Served with Ice Cream

Hot Black Cherries

Served with Ice Cream

Gelato Della Casa

Selection of Italian ice cream

Cheesecake

Of the night

Tiramisu

A homemade classic