

**FOWEY CLASSICS 2010 "SAM'S ON THE BEACH" SUPPER PARTY Thursday 5<sup>th</sup> August**

Please make your meal selection from the attached Sam's menu, then complete and return this form with your FC entry. Sam's team need to read your selection...so please write clearly ! Places are absolutely limited to 44 at "Sams on the Beach" so it's first come first (re)served for your bookings. Keep a copy of your order. **Two courses £19 and three courses £25.** Transport to and from Polkerris is included in the price, with a subsidy from FC. Drinks & tips are extra.

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**BOAT NAME**.....**Total number booking**.....

**Name 1 (Skipper)**.....**Meal total £**.....

Starter.....

Main Course.....

Dessert.....

**Name 2**.....**Meal total £**.....

Starter.....

Main Course.....

Dessert.....

**Name 3**.....**Meal total £**.....

Starter.....

Main Course.....

Dessert.....

**Name 4**.....**Meal total £**.....

Starter.....

Main Course.....

Dessert.....

**Name 5**.....**Meal total £**.....

Starter.....

Main Course.....

Dessert.....

**Please enter the total payable for all your Sam's meals in the £ box on the FC 2010 Entry Form**

If any of your party has special dietary requirements not covered by the set menu please indicate this against their supper order. Sam's will endeavour to cater for any special needs. If you are booking for more than 5 people please use a second form. *There will be an entirely different price point (upwards) for those whose dietary constraints allow them to consume only caviar, fois gras, lobster, filet mignon and Bollinger...*

*Sam's on the Beach . Fowey Classics Supper Thursday 5<sup>th</sup> August 2010*

*Two or three course menu.*

*Goats cheese crostini with mixed leaf salad, onion marmalade and pine nuts.*

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*Meat platter, chorizo, salami, Parma ham, artichoke hearts, chutneys and bread.*

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*Cold smoked mackerel from the bay with salad and homemade horseradish dressing*

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*Pizza: Hot meat, Seafood or Veggie.*

*Slow roast belly pork on grain mustard mash, red cabbage and spiced apple chutney.*

*Wood fire roasted salmon on a sprouted bean salsa with coriander and lime dressing and chef's tartar sauce.*

*Spinach and potato sag aloo chana masala with rice, bread and mango.*

*Cataplana basque. Mussels, clams, cockles, prawns, tiger prawns in tomato, white wine, garlic, chorizo, onion and herbs. With bread.*

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*Cornish cheese & breads.*

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*Vanilla and Rum panacotta with boozy berries.*

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*Belgian chocolate torte with raspberry coulis and cream.*

ENJOY !