

CARS Annual Dinner 2002



The Committee requests the pleasure of your company and your guests' at the **Annual Dinner** at 'The Plough & Horses' on **Saturday 19th January 2002** 7.30 for 8.00 pm

RSVP

MENU

The full menu will be found on the back of this sheet.

Starter

A choice of five starters

Main Course

A choice of ten main courses, served with a selection of fresh vegetables and potatoes

Sweet

A selection of sweets, will be available from the trolley

Coffee & Mince Pies

Vegetarian Meals are available. Please let G0NOA know in advance if required



Please detach & return to G0NOA BEFORE 1.1.02

From

I shall / shall not* be attending the Dinner.

My Guest(s) will be (names in full, please):

.....

.....

*delete as applicable

My menu choices are:

(Please tick your choices)

Starter

1 2 3 4 5

Guests' choice

1 2 3 4 5

Main Course

1 2a 2b 3 4

5 6 7 8 9

10

Guests' choice

1 2a 2b 3 4

5 6 7 8 9

10

The cost of the meal will be £16.50 per person for three courses and coffee. Drinks are separate.

Please pay the staff on the evening of the Dinner.



MENU

Starters

1. Prawn Cocktail
2. Homemade Soup of the Day
3. Smoked Salmon with Salad Garnish and Wholemeal Bread
4. Fantail of Melon served with an Orange Liquer
5. Breaded Mushrooms served with a choice of Dips

Main Course

1. Grilled Ribeye Steak cooked to your liking
2. Ribeye Steak served with (a) a Chasseur, or (b) Pepper Sauce
3. Half Roast Chicken
with a wild mushroom and white wine sauce
4. Half Roast Duck
with an orange sauce
5. Boneless Chicken Breasts
with an apricot stuffing, wrapped in bacon and served with a white wine sauce
6. Roast Half Shoulder of Lamb with a Herb Crust
served with a mint, rosemary & red wine sauce
7. Grilled Gammon Steak
served with a slice of pineapple
8. Venison
Cubed & braised in a rich Port Wine sauce
9. Poached Salmon Steak
with a white wine and dill sauce
10. Roast Turkey & Ham
served with bacon rolls, stuffing, vegetables & roast potatoes