

## CRUISING ASSOCIATION SOLENT SECTION

### BOOKING FORM

*Members are encouraged to bring guests as an introduction to the CA*

## Pre-Christmas Dinner

Friday 12 December 2014

at the Water's Edge Restaurant Mercury Yacht Harbour Hamble

6.00 for 7.00 pm

£23.00 p/p (No additional charge for non-members)

*For menu see separate sheet*

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### Pre-Christmas Dinner on Friday 12 December 2014

**Please give names of all persons attending and choice of menu**

Name of CA Member booking:.....

Address:.....

Phone:.....Email: (if not already on section email).....

**Starter (S)**

**Main Course (M)**

**Dessert (D)**

Member's Name (1).....

**Choices** .....

Member's Name (2).....

**Choices**.....

Guest Name (1).....

**Choices**.....

Guest Name (2).....

**Choices**.....

Total Nos..... @ £23.00 = £.....

**Please make cheque payable to Cruising Association Solent Section for total amount.**

**For payment by internet banking transfer the account and booking details are:**

- Cruising Association Solent Section **Sort Code 30-15-42 Acc N°: 008 206 88**
- Give the booking member's surname as the payment reference.

- **A completed Booking Form** is still needed – it can be sent by email - If you require a receipt for your internet payment (advisable) just ask in your covering email

**Please post your completed form and cheque to reach us by Saturday 6 December 2014**

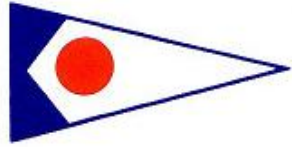
**Post to the organisers:**

**Tim and Liz Dodwell**

**Birches, Balmer Lawn Road**

**Brockenhurst, Hants SO42 7TT**

**Tel: 01590 623434 e-mail [timandlizedodwell@btinternet.com](mailto:timandlizedodwell@btinternet.com)**



## CRUISING ASSOCIATION SOLENT SECTION

### Pre-Christmas Dinner Menu

#### *Menu*

#### **Starters**

Warm chicken & bacon salad with toasted pine nuts, a confit of cranberries and a refreshing lemon & tarragon dressing

or

Classic Minestrone soup served with crusty bread and parmesan (v)

#### **Main Course**

Poached turkey escalope stuffed with Parma ham, fresh cranberries and mozzarella cheese, served with roast potatoes and fresh vegetables

or

21 day roast sirloin of beef, Yorkshire pudding, horseradish sauce and pan gravy, served with roast potatoes and seasonal vegetables

or

Leek, vine tomato and broccoli flan served with new potatoes and a fresh leaf salad (v)

#### **Dessert**

Belgian chocolate and raspberry tart with clotted cream ice cream and butterscotch sauce

or

Traditional Christmas pudding with brandy sauce

or

Cheese and biscuits with celery, grapes & spiced apple chutney

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Freshly brewed coffee