



CRUISING ASSOCIATION SOLENT SECTION BOOKING FORM

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

Friday 6 December 2019
at the Royal Southern Yacht Club
Hamble

Christmas Dinner
with 'Secret Santa'
followed by
Bill Munt
'Tales from the *Alison MacGregor*'

Menu

Please advise your main course selections from the menu on the next page
Starters and desserts are a small portion of each with a vegetarian optional starter

Bar opens 1800
Dinner at 1900

£32.000 p/p (£35.00 for non-members)

Talk and Club Supper on Friday 6 December 2019

Please give names of all persons attending

Name of CA Member booking:.....

Address:.....

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

Members' Names

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Guests' Names

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Total Member Nos..... @ £32.00 = £.....

Total Guest Nos..... @ £35.00 = £.....

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 send your completed form and payment to reach us by Saturday 30 November.

Post to the organisers:

**Tim and Liz Dodwell, Birches, Balmer Lawn Road,
Brockenhurst, Hants SO42 7TT
Tel: 01590 623434 e-mail solent@theca.org.uk**

CHRISTMAS DINNER MENU

Trio of Starters

**Gin Cured Salmon and Horseradish, Confit Smoked Duck with Orange Marmalade,
and Beetroot Goats cheese Tartlet**

Vegetarian Option

Beetroot Goats Cheese Tartlet, Poached Mulled Baby Pear and Sweet Potato Soup

Main Course Selection:

**Traditional Hampshire Bronze Roast Turkey Parcel
with a Chestnut, Cranberry and Pork Sausage Meat stuffing**

Baked Cod Fillet, Roasted Celeriac and Carrot and Cumin Puree

Seasonal Game Pie, with Smoked Bacon Baby Onions and Red Wine Sauce

Nut Roast Wellington with Spinach and Puy Lentils with Herb and Cranberry Sauce

All Mains served with Traditional Seasonal Vegetables and Roast Potatoes

Trio of Desserts

**Mini Christmas pudding with Brandy Butter, Chocolate and Hazelnut Delice,
Glazed Lemon Tart**

Coffee with Mince Pies