

CRUISING ASSOCIATION SOLENT SECTION

BOOKING FORM

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

Pre-Christmas Dinner

Friday 11 December 2015

at the Waters Edge Restaurant Mercury Yacht Harbour Hamble

6.00 for 7.00 pm

£25.95 p/p (No additional charge for non-members)

For menu see separate sheet

Pre-Christmas Dinner on Friday 11 December 2015

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..... @ £25.95 = £.....

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^o: 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 5 December 2015

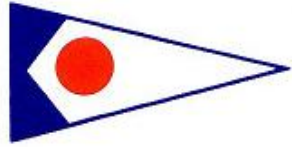
Post to the organisers:

Tim and Liz Dodwell

Birches, Balmer Lawn Road

Brockenhurst, Hants SO42 7TT

Tel: 01590 623434 e-mail timandlizzodwell@btinternet.com



CRUISING ASSOCIATION SOLENT SECTION

Pre-Christmas Dinner Menu

Menu

Starters

Terrine of Smoked salmon and prawn cocktail, local watercress leaf salad, brown bread and butter

or

Farm house leek, potato & chick pea soup with crusty bread (v)

or

Warm goat's cheese and caramelized tartlet (v)

Main Course

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

or

Baked pesto salmon with buttered mash and green vegetables and a tomato sauce

or

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

or

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

Desserts

French chocolate box with chocolate and caramel mouse centre

or

Christmas pudding with brandy sauce

or

Cheese and biscuits with celery, grapes & spiced apple chutney

Freshly brewed coffee