



Caterham and District u3a Festive Lunch

We look forward to welcoming you to our annual **Festive Lunch**

on **Friday 12th January 2024** from 12:00 noon with lunch served at 1:00pm
at Bletchingley Golf Club, Church Lane, Bletchingley, RH1 4LP

Please use the attached Booking Form to let us know your requirements.
(Include the optional drink order if required).

This year we are providing a Two-course lunch (with tea or coffee and Mince Pies)
for £27.50.

You can choose between a starter and main course, or main course and dessert.
(Main courses are served with seasonal vegetables).

You can add an optional drink, £3.50 for a glass of red or white house wine or £1.00
for a flute of non-alcoholic sparkling elderflower. Please note that the optional drink
can only be ordered in advance and will not be available on the day at that price.
Other drinks can be purchased from the bar on the day at normal bar prices.

£27.50 - 2 courses

£31.00 - 2 courses and a glass of wine

£28.50 - 2 courses and a glass of sparkling elderflower

We shall have our usual Quiz and free Raffle.

Payment

Make your payment using BACs transfer:

A/C name **Caterham & District U3A**, account number **11067721** and sort code
60 04 35 using "Festive" and your name as the reference.

Email your order and confirmation of payment to <https://u3asites.org.uk/code/mailling.php?site=1&mailkey=c:41273>

You will receive a confirmation that your booking has been received.

We are looking forward to seeing you on Friday 12th January.

With best wishes

Sheila Frost

Social Committee



Festive Lunch Booking Form: Friday 12th January 2024

		Name 1	Name 2
Name:			
		tick	tick
Starter	LEEK, POTATO AND ROSEMARY SOUP <i>Served with fresh bread and butter</i>		
	PRAWN COCKTAIL <i>Prawns in a Marie Rose sauce, served on a bed of lettuce with brown bread and butter</i>		
	SMOKED SALMON AND CRAYFISH TIMBALE <i>Served with lemon mayonnaise and brown bread and butter</i>		
	TOMATO AND MOZARELLA BRUSCHETA <i>With fresh basil and a pesto drizzle</i>		
Main	All served with a selection of seasonal vegetables and potatoes		
	TRADITIONAL ROAST TURKEY <i>Traditional hand carved roast turkey crown, gammon, roast potatoes, roast parsnips, seasonal vegetables, sausage wrapped in bacon, stuffing ball and turkey gravy</i>		
	ROAST BEEF AND YORKSHIRE PUDDING <i>Served with roast potatoes, roast parsnips, seasonal vegetables and a rich red wine gravy</i>		
	SALMON FILLET <i>Succulent salmon fillet served with a lemon and white wine sauce, crushed new potatoes and a selection of seasonal vegetables</i>		
	ASPARAGUS, RED ONION AND VEGAN CHEESE TART <i>served with a salsa verde, crushed new potatoes and a selection of seasonal vegetables</i>		
Dessert	TRADITIONAL CHRISTMAS PUDDING <i>with brandy sauce</i>		
	RICH STICKY TOFFEE PUDDING <i>with toffee sauce and vanilla ice cream</i>		
	LEMON TART <i>served with raspberry coulis</i>		
	CHEESEBOARD <i>served with crackers and chutney</i>		
Drinks	Glass of House Red Wine £3.50		
	Glass of House White Wine £3.50		
	Flute of Sparkling Elderflower £1.00		



Dietary Requirements	
Sit with Group/Friends	

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