**Solent u3a Summer Lunch**

Arty,s, Unit 6b, Weevil Lane, Gosport. PO12 1GL

Wednesday 19th June 2024, 12.30 Noon for 1.00 pm

**Cost: £25.00 per person (including gratuity)**

**Starters:**

**Creamy Garlic Mushrooms. GF V VEGAN**

**Anti pasti board GF**

**King Prawn and Crayfish Cocktail. GF**

**Main Courses:**

**Catch of the day Fish Pie GF**

served with tender-stem broccoli & peas

**Artys Meatball Tagliatelle**

Beef meatballs made with cheddar & bacon, in a creamy tomato & smoked bacon sauce

**Green Risotto GF V VEGAN**

with peas, asparagus & tender stem broccoli

**Beetroot & Goats Cheese Salad GF V**

Served with toasted walnuts

**Vegetarian Pizza GF V VEGAN**

Peppers, mushrooms, red onion & cherry tomatoes

*+ Option to add pepperoni*

**Desserts:**

**Chocolate Brownie.** Served with vanilla ice cream **V**

**Vanilla cheesecake** With summer berries

**Tirimisu V**

**Fresh Fruit Salad GF V VEGAN**

Please circle your menu choices above and return this form with your payment by **Monday 3rd June 2024**. Payments by card/cash/cheque can be made at the talks meetings, or cash/cheques can be sent to the **Events Organisers**, Chris Veck, 67a, St. Annes Grove, Fareham. PO14 1JL or: Fran MacEnri, 33 Castle Street, Porchester. PO16 9PY.

Cheques should be made payable to **‘Solent U3A Trust’**. Full payment must be made at the time of booking and is non-refundable unless the place can be re-sold. Tables should be able to seat 8.

Name(s) **Please Print** ………………………………………………………………………………………………

Tel:………………………………………………………………………………………………………….................

Email: ……………………………………………………………………………………………………………………

I/We would like to sit with: ……………………………………………………………………………………

Special dietary requirements: …………………………………………………………………………………

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