

Silhill u3a Christmas Lunch Booking Form – Friday 4th December

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Venue: Nuthurst Grange, Nuthurst Grange Lane, Hockley Heath, B94 5NL

Arrival 12.00 p.m. for seating at 12.45 p.m. Price: £41.50 p.p.

FULL NAME: Membership No:

PAYMENT METHOD: Cheque/Transfer (circle which)

CHEQUE NUMBER: (if cheque payment) Amount £.....

Cheques should be payable to Silhill U3A. Please write your full names and membership number on the back of the cheque and bring this form to the event. Preferred method of payment is via bank transfer (see below).

To book via email, please email j.hetherington@gmail.com with your name, membership number, your menu choices and Dietary Requirements. Payments should be via Bank Transfer if booking via email.

Bank Transfer details: A/C Silhill U3A, Account No: 41181260 - Sort Code: 30-97-78. Ref: Xmas – and your name and membership no. You will receive an email from Judith confirming the booking. Please retain for reference.

DIETARY REQUIREMENTS:

e.g. Vegetarian, Vegan, Gluten Free see **

MENU – please circle preferences below (e.g. A1, B2, C3)

A Welcome drink will be provided on arrival

Starters:

- A1 Parsnip & White Onion Soup**, Tarragon Cream, Crispy Shallot Rings (V) (CG, C, M)
A2 Duo of Duck, Smoked Breast, Confit Leg Ballotine, Tangerine Chutney, Sage Tortilla Crisps, Rosemary Oil (DF) (CG, SD)
A3 Seafood Terrine, Pickled Fennel, Dill & Caper Salsa, Saffron Potato Salad, Parsley Cress (GF) (F, CR, M, SD)
A4 Beetroot Carpaccio, Whipped Vegan Feta, Marinated Wild Mushrooms, Hazelnut Crumb, Balsamic Reduction (GF, DF, V, VG) (SO, SD, N)

Mains: (all mains served with Duck Fat Roast Potatoes & Seasonal Vegetables)

- B1 Traditional Turkey Roast**, Breast & Leg, Apricot & Sage Stuffing, Chestnuts, Sprouts, Pigs in Blankets, Red Wine Sauce (C, CG, SD)
B2 Slow Braised Blade of Beef, Horseradish & Thyme Mashed Potato, Kale, Red Onion Tatin, Butternut Squash Puree, Thyme Jus (C, CG, M, SD)
B3 Salmon Fillet, Leek & Potato Gratin, Spinach, Baby Fennel, Caviar & Lemon Cream (GF) (F, M, E, SD)
B4 Broccoli, Spiced Sweet Potato & Cranberry Parcel, Kale, Roasted Roots, Leek Sauce (DF, V, VG) (CG, SO)

Desserts:

- C1 Christmas Pudding**, Brandy Crème Anglaise, Winter Berry Ice Cream (V) (CG, N, M, E, SD)
C2 Raspberry & Biscoff Cheesecake, Honeycomb Raspberry Gel (V) (CG, M)
C3 Pear Streusel, Vanilla Cream, Pear Sorbet (GF, DF, V, VG) (SO, SD)
C4 Orange Delice, White Chocolate Glaze, Milk Chocolate Whip, Clementine Compote (V) (CG, M, SD)

Tea, Coffee & Mince Pies

** Allergens: V=Vegetarian, GF=Gluten Free, DF=Dairy Free, VG=Vegan Dish Contains: C=Celery, CG=Cereals/Gluten, CR=Crustaceans, E=Eggs, F=Fish, M=Milk/Dairy, N=Nuts, SD=Sulphur Dioxide, SO=Soya

List who you wish to be seated with (cannot be guaranteed):

Bookings Assistant to Cut here and retain bottom section

Please also enter your details and selections below – This booking record slip to be retained by Silhill u3a

Name: Membership No: Payment Method: Cheque/Transfer

Starter Ref: Mains Ref: Dessert Ref: Dietary Requirements:

Seating Wishes: