



SATURDAY 30TH NOVEMBER 2019

7.00pm (Carriages after midnight)

PARKSTONE YACHT CLUB

PRIZE GIVING, **FESTIVE 3 COURSE DINNER**

DRESS CODE : BLACK TIE Tickets £35

BACK By popular request, music by Jim Etherington

Contact for Booking

Full Name _____ Boat Name _____

Address _____

Telephone Number _____ E-Mail _____

Please list the guests attending on your table including yourself and add codes as shown on the menu attached – guests with special dietary requirements will be contacted directly to discuss their menu choice. Table Numbers 10-12 guests.

	Guest Name	Starter Code	Main Code	Dessert Code	Please give Guest telephone number if guest has Special Dietary requirements?
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					

Completed booking forms and full payment must be received before **Friday 15th November**

Please download this form, edit it and return to:

By Post to: Jane Phillipps, PYRA Candle-light Dinner, 10. Georgian Close, Ringwood, Hants. BH24 1SA

By E-mail to: social@pyra.org.uk – **PAYMENTS** – May be made by cheque by post with your booking form or

By BACS to: PYRA, 30:96:73, 01160457 to include "CDL" and BOAT NAME so that characters used are minimised.

3 Course meal selection for the PYRA Candle-light Dinner Saturday 30th November 2019

• STARTERS •

- (S) Homemade Winter Chestnut & Mushroom Soup (v)
- (F) Scottish Smoked Salmon Salad with a Caper Vinaigrette
- (T) Chef's Game Terrine with Redcurrant & Orange Jelly
- (M) Chilled Melon Boat with Red Fruit Coulis (v)

• MAINS •

All served with Roast Potatoes & Glazed Seasonal Vegetables

- (Tu) Roast Norfolk Turkey with Chestnut Stuffing, Pigs in Blankets, Cranberry Sauce & Gravy
- (B) Braised Beef Steak with a Bordelaise Sauce
- (Sb) Grilled South Coast Seabass with Provencal Vegetables & Basil Oil
- (L) Roast Rump of Lamb with Celeriac Puree, Oyster Mushrooms & a Rosemary Jus
- (Mu) Wild Mushroom & Cranberry Filo Parcel with Creamed Spinach & Kale (vegan)
- (V) Potato Gnocchi with Squash, Chestnuts, Spinach & Sage Butter Sauce (v)

• DESSERTS •

- (Xp) Christmas Pudding with Brandy Sauce
- (Cc) Raspberry & Vanilla Cheesecake on Cocoa Sponge with Red Fruit Coulis
- (Ch) Chocolate Cremeux with Lime Butterscotch
- (Lm) Lemon Meringue Sabayon Tartlet with Seasonal Berries & Honey
- (Cb) A Selection of Cheeses with Biscuits, Chutney and Grapes to accompany.