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|  | **ASSOCIATION OF WRENS**  **AND WRNSBT**  **2021 Christmas Dinner**  **Saturday 11 December at 1800 for 1900**  **in the Gascoigne Suite, Union Jack Club** |

**Programme of Events**

1800 – bar opens in the Gascoigne Suite

1900 - dinner is served

* Dress - Smart
* Cost: £46.00
* Three course dinner followed by tea or coffee and mince pies
* Christmas Crackers
* There will be a cash bar available during dinner
* Places will not be allocated until receipt of full payment
* Each applicant to complete a separate form
* Tickets will be issued prior to the event
* Maximum attendance – 100 (10 tables of 10)
* REFUNDS

Full refund if cancelled before 11 October 2021

£40.00 refund if cancelled before 12 November 2021

Not refundable after 13 November 2021 (if the place can be filled refund of £40.00)

Please return payment and form to:

Christmas Dinner 2021

Association of Wrens,

Building 1/87, Scott Road

HM Naval Base,

Portsmouth, PO1 3LU

Name (Mrs / Miss / Ms) ………………………………………………………………………..

Address …………………………………………………………………………….…………..

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Post Code …………………………………... Membership No ………………………………

Telephone No. ………………………………Email ……………………………………...........

Dates Served ……………………………….. Category …………………………......................

**Payment Method**

Cheque made payable to Association of Wrens or Credit/Debit Card

Card No............................................................................ Amount paid **£46.00**

Expiry Date ............................Security No. ................ Signature .................................................

Please indicate your menu choices below:

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| **STARTER** | | | | |
| Veloute of Roast Prince Crown Pumpkin & Heritage carrot | | | |  |
| Scottish Smoked Salmon on Beetroot Carpaccio, Horseradish Cream | | | |  |
| Smooth Chicken Liver Pate with Pink Peppercorns, Fruit Confiture, Melba Toast | | | |  |
| Savoury Colston Bassett Cheesecake, Apricot Chutney, Celery Cress | | | |  |
| **MAIN COURSE** | | | | |
| Beef Chateaubriand Fillet, Red Wine Jus, Honey Glazed Carrots, Parsnips & Roast Potatoes | | | |  |
| Pan Seared Fillet of Sea Bass, Saffron & Mussel Sauce, caramelised Fennel & Baby Potatoes | | | |  |
| Roast Turkey, Stuffing, Pigs in Blankets, Roast Seasonal Vegetables, Brussels Sprouts | | | |  |
| Seitan Medallions, Port Wine, Chestnut & Mushroom Reduction, Curly Kale, Roast Celeriac | | | |  |
| **DESSERT** | | | | |
| Blood Orange Panna Cotta | | | |  |
| Mulled Wine Poached Pears & Plums, Whipped Cream, Meringue | | | |  |
| Christmas Pudding with Brandy Crème Anglaise | | | |  |
| Chocolate & Cherry Bombe | | | |  |
| **Essential** Dietary / Allergy Requirements  UJC will adapt choice to accommodate allergies | |  | | | |
| Tables of 10 are available - please seat me with the following: | | | | | |
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| *Seating requests will be met as far as possible but cannot be guaranteed.*  *Please state if you have no preference for seating* | | | | | |