

# CAMBRIDGE DISTRICT PENSIONERS' CLUB

www.bbcdpc.org

## Loughborough River Boat Trip with Lunch

Friday 13<sup>th</sup> September 2024

Cost: £35.00 per person

We will have a day out on the River Soar. As for Birmingham last year due to the size of the boats we will need two but this time they will go in opposite directions along the river.

**Route to Mountsorrel** Travel through peaceful countryside to Pillings Lock, going under low bridges, around the back of Loughborough, passing through water meadows and a large marina.

**Route to Zouch** Travel towards Loughborough town passing through what was an industrial/commercial area which is being redeveloped as residential housing. Continue under the Chain Bridge and go by Normanton on Soar Boat Club, then see the Zouch huge sluice gate.

There will be a pre-booked two course lunch stop at a waterside pub for each boat. Sample menus are attached; menu choices are slightly different at the two pubs. Nearer the time there may be slightly amended menus. Once I have a list of those on the trip then the group will be split into two and menu choices will need to be made with everything finalised on the actual day.

Tea coffee, soft drinks and biscuits will be available on arrival once we are boarded, there is no alcohol available to buy on the boats. Tea and coffee will also be provided when we get back on the boat following the lunch-stop.

### Coach Pick-Up Points (Dews Coaches)

8.00am **Newmarket** **Newmarket Golf Club** [please park at the far end of the car park]

8.30am **Cambridge** **Holiday Inn Hotel, Impington** [please park at the far end of the car park]

Cars are parked at owner's risk

**Care** will need to be taken when boarding/getting off the coach and the boat. There will be some walking - we will be dropped as close to where the boats are moored as possible. Please wear suitable footwear for the boat and appropriate clothing for being on water.

**The cost will be £35.00 per member and also same for one partner/guest.**

We should be heading back at approximately 4.30pm

**WHAT'S INCLUDED: Coach transport, boat trip, complimentary tea/coffee/soft drinks on board the boats and two course pub lunch.**

**Early replies, POST ONLY, would be appreciated and by 7<sup>th</sup> August**

Please send applications to: Cynthia George, 18 Over Road, Willingham, Cambridge, CB24 5EU

Email: [c.i.george@icloud.com](mailto:c.i.george@icloud.com) Tel: 01954 202095/07515 534430

### To pay directly into the Club's account

Bank details - please ensure your last name is quoted and then LT:

Barclays, Cambridge St Andrews Street Account Name: Cambridge District Pensioners Club

Sort Code: 20-17-19 Account No: 10004782

**NO PAYMENT TO BE MADE TO BANK ACCOUNT UNTIL CONFIRMATION HAS BEEN RECEIVED and then at least two weeks prior to event. Cheques will not be paid in until two weeks (approx.) prior to date of event.**

<b>TO:</b>	Cynthia George, 18 Over Road, Willingham, Cambridge, CB24 5EU		
<b>FROM:</b>			
<b>Loughborough River Boat Trip with Lunch - Friday 13<sup>th</sup> September 2024</b>			
Payment direct to club bank account (either online or through a branch) please ensure your last name is quoted and LT			
<b>PAY DIRECT</b> £35.00/£70.00	Yes/No	<b>CHEQUE:</b> £35.00/£70.00 enclosed payable to "Cambridge District Pensioners Club"	Yes/No
<b>COACH PICK-UP:</b>	<b>8.00am Newmarket Golf Club</b>		
	<b>8.30am Cambridge Holiday Inn Impington (car registration required)</b>		
<b>CAR REGISTRATION NUMBER for those parking at HI:</b>			
Confirmation by email: (Please give email address if not already advised)			

## SAMPLE MENUS

### MAINS

#### **Yorkshire Pudding Feast**

A giant Yorkshire pudding filled with roast meat of the day, buttery mash, seasonal vegetables and rich gravy

#### **Grilled Vegetable Tart (Vg)**

A shortcrust pastry tart filled with grilled vegetable sauce, sundried tomatoes and aubergines finished with a pumpkin seed crumb and served with new potatoes and salad

#### **Inside-out Chicken Kiev**

Breaded chicken topped with garlic butter, rocket and Gran Moravia shavings, served with fries and salad

#### **Sweet Chilli Chicken Strips**

Served with fries and slaw

#### **West Country Crab Cakes**

Aromatic crab with red pepper and cayenne, coated in coriander breadcrumbs, served with buttered new potatoes and garden salad

#### **Tuxford Chicken**

Grilled chicken topped with a roasted mushroom, creamy peppercorn sauce and crumbled Stilton, with buttered new potatoes and seasonal vegetables

#### **Mini Cod and Chips**

Served with mushy peas and tartare sauce

#### **Breaded Scampi**

Wholetail scampi with house chips, garden peas and tartare sauce

#### **Ham, Egg and Chips**

Served with house chips and two fried eggs

#### **Mini Flatbreads**

A rustic flatbread with mixed leaf, sunblush tomato and red onion salad, served with fries

#### **Chicken Tikka Shashlik**

A marinated skewer drizzled with mint yoghurt

#### **Crispy Halloumi (Vg)**

Golden Halloumi cheese with sweet chilli sauce

#### **Chicken and Bacon Caesar**

Finished with Italian Gran Moravia shavings

#### **Beetroot and Red Pepper Falafel**

With sunblaze tomato tapenade

### DESSERTS

#### **Sticky Toffee Pudding**

Hot sponge pudding oozing with sticky toffee sauce served with jug of custard

#### **Maltesers Cheesecake**

Creamy cheesecake loaded with chocolate sauce and crushed Maltesers served with pouring cream

#### **Lemon and White Chocolate Cheesecake**

White chocolate cheesecake swirled with pockets of lemon sauce on a crunchy biscuit base finished with a brûlée top and served with cream

#### **Kinder Cookie Dough**

Freshly baked chocolate chip cookie dough packed with Kinder chocolate pieces topped with vanilla ice cream and milk chocolate sauce

#### **Ultimate Chocolate Fudge Cake**

Four layer chocolate cake with white chocolate fudge icing, chocolate brownie and white chocolate chunks served warm with ice cream

#### **Raspberry and White Chocolate Roulade**

Hand rolled crunchy meringue layered with cream, white chocolate sauce and raspberry sauce, with red berry compote and pouring cream

**Vg = Vegetarian**

**OR**

## **MAINS**

### **Fish and Chips**

Ale battered haddock, home cut chips, garden pea puree, and chunky tartare sauce

### **Breaded Scampi**

Breaded wholetail scampi, home cut chips, dressed salad and chunky tartare sauce

### **Bread Halloumi Burger**

Tomato relish, baby gem, skinny fries and slaw (v)

### **Fried Minute Steak**

Pan fried minute steak, skinny fries, pub dried tomato, rocket, peppercorn sauce (ga)

### **Ham Egg and Chips**

Honey and wholegrain mustard ham, fried hen's egg, skin-on home cut chips, dressed salad, and pineapple chutney (ga)

**Ciabatta** all served with skinny fries and dressed salad

***Pan seared steak and mushroom ciabatta***, melted Colston Basset Stilton and rocket (ga)

***Battered fish finger ciabatta***, chunky tartare and baby gem

***Breaded halloumi ciabatta***, tomato relish and rocket (v,ga)

## **DESSERTS**

### **Chocolate Brownie**

With chocolate sauce and ice cream (v)

### **Biscoff Sundae**

Biscoff ice cream, crushed biscuits and biscoff sauce (va)

### **Selection of 3 scoops Noels Ice Creams**

Vanilla, strawberries & cream, double chocolate chip (v,ga)

g Gluten free

ga Gluten adaptable

v. Vegetarian

v+ Vegan

va Vegan adaptable

The kitchens use nuts, so if any allergens please advise in advance or special dietary requirements