CAMBRIDGE DISTRICT PENSIONERS' CLUB
www.bbcdpc.org

CHRISTMAS LUNCH

Friday 6th December 2019
12.30 for 1 pm
HOLIDAY INN, IMPINGTON,
CAMBRIDGE, CB24 9PH
Cost £18 per person

The long awaited details for our Christmas Lunch! Please see overleaf for menu choices.

On arrival there will be a pre-lunch drink for you to enjoy with friends and ex-colleagues; any other wine, soft drinks etc, may be bought at the bar area prior to sitting down to dine.

This venue offers easy access and ample parking. Please be aware of the "speed ramps" when making the short walk from the car park into the hotel foyer. The venue is wheelchair-friendly with the bar/public area/restaurant and toilet facilities on the ground floor with a ramp at the main entrance.

£18 each for member and one partner/guest.

Remember the Holiday Inn now has a parking camera system. Parking is free when attending a function but it is your responsibility on arrival to input your car registration at one of the monitors on the reception desk.

Early replies would be appreciated and by 19th NOVEMBER at the latest

Please send applications to: Cynthia George, 18 Over Road, Willingham, Cambridge, CB24 5EU
or email c.i.george@icloud.com Tel: 01954 202095/07515 534430
To pay directly into the Club's account
Bank details - please ensure your name (last name) is quoted and then CL:
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

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TO: **Cynthia George, 18 Over Road, Willingham, Cambridge, CB24 5EU**

FROM:

CHRISTMAS LUNCH - Friday 6th December 2019
12.30 for 1 pm - HOLIDAY INN, IMPINGTON, CAMBRIDGE

CHEQUE: £18/£36 enclosed payable to "Cambridge District Pensioners' Club"					Yes/No	
Pay direct quoting "CL"	Yes/No £18/36					
Menu Initials by menu choices please						
Starter	Leek & Potato Soup		Chicken & Brandy Paté		Melon	
Main	Turkey		Cod		Mushroom & …Tart	
Dessert	Christmas Pudding		Chocolate Torte		Lemon Tart	
Email Address (if not already advised):						

Starter

Leek & Potato Soup with a crusty bread roll (VG)
Chicken & Brandy Paté with caramelised onion chutney, olive oil and sea salt toast
Fan of Melon with spiced berry compote

Main Course

Bacon wrapped turkey breast with chestnut stuffing, served with pigs in blankets, sea salt roasties, roast parsnips and carrots and buttered sprouts

Cod Loin with a lemon and herb crust served with tomato and basil sauce, gratin potato, roast carrots and fine green beans (GF)
Portobello mushrooms, sweet potato and stout tart served with sea salt & thyme roasties, roast parsnips and carrots and buttered sprouts (V & GF)

Dessert

Traditional Christmas pudding with brandy sauce (V)
Chocolate and salted caramel torte with caramel sauce (V)
Classic lemon tart with mulled wine and berry compote (V & GF)

Coffee/Tea with Mince Pies

Any food allergens or special dietary requirements please advise at time of booking, eg, Vegetarian/vegan/gluten free/dairy free