



HERTFORDSHIRE BOWLS

WOMEN'S ANNUAL LUNCH & PRIZE PRESENTATION

AT

MERCURE LETCHWORTH HALL HOTEL
LETCWORTH GARDEN CITY

SUNDAY 21 OCTOBER 2018

12.30 HOURS FOR 13.00 HOURS.

Starters

- (A) Tomato & tarragon soup (v/vegan/gf/df)
- (B) Fantail of honey dew melon served with seasonal berry compote (v/vegan/gf/df)
- (C) Smoked fish pate served with salad leaves, horseradish cream & baked sour dough bread

Mains

- (D) Roast loin of pork, apple sauce served with roast potatoes and a selection of seasonal vegetables and roast gravy (gf/df)
- (E) Herb crusted Scottish salmon with vine tomatoes and chive butter with new potatoes and a selection of seasonal vegetables
- (F) Warm butternut squash and cheese tart served with a dressed salad (v/vegan)

Desserts

- (G) Sharp lemon tart served with raspberry puree and crème fraiche
- (H) Alphonse mango cheesecake with passion fruit coulis
- (I) Fresh fruit pavlova with fresh cream/coconut cream and fruit (gf/df)

Please enter your name and menu choices below. Price £31.00 each

Club : Name	Starter A, B or C	Main D, E or F	Dessert G, H or I

This event is open to both Men and Ladies
Closing date for ticket application is Monday 1st October 2018
Please return to Marcia Dunstone (Hon Exec Sec)