

Member's Newsletter December 2014

Dear all

It's time to book numbers for our post Christmas meal to be held at the Dorset Golf and Country Club, Bere Regis BH20 7NT on Saturday 24th January 2015.

The cost is £22.95 per person for a 3 course meal plus coffee and mints. I hope you agree the attached menu offers a very good selection with 4 starters, four mains and four desserts to choose from. Please note Keith, only one from each section is permitted. Please make your cheques payable to IPSAC and forward them to me, Mike Wilson at 3 Woodcote Drive, Upton BH16 5RA before you spend all your money on other Christmas festivities. These need to be to me by 31st December 2014 at the latest.

Please copy the menu, clearly print your name at the top, one menu for each person, make your selection and send this to me along with your cheque. Table plans are to be prepared for ease of service. If you wish to sit with others in particular please let me know.

This is open to ex-members and social members so please spread the word, they are all welcome.

On a serious note, I have received a complaint following our meal at the Rajpoot Tandoori. Will the person who offered to share an after dinner mint please forward a £5 fine to me for IPSAC funds. The offer was accepted, the offerer then proceeded to eat the whole item in front of the injured party who was then further insulted by being handed the empty wrapper!

See you all on Swanage Pier for coffee and mince pies 1100 1st January 2015. I wish you and your loved ones a very happy Christmas

Name.....

The
DORSET
GOLF & COUNTRY CLUB

Bere Regis, Dorset BH20 7NT Tel: 01929 472244

ISLE of PURBECK SUB-AQUA CLUB

SATURDAY 24th JANUARY 2015

Cauliflower & Somerset Brie Soup
topped with Herb Croutons

Korma Chicken Fillets
*with Roasted Almonds, Mango & Cucumber Salad
and Mint Raita*

Smoked Salmon & King Prawn Pâté
with Citrus Mayonnaise and Wholemeal Bread & Butter

Caramelised Red Onion & Blue Cheese Tart (warm)
with Fruit Chutney

Braised Shank of Lamb
in a Port, Redcurrant & Rosemary Gravy

Char-grilled Cajun Pork
with a Tomato, Pepper & Chorizo Sauce

Fillet of Cod
*Baked with Spring Onion, Lemon Zest & Fresh Herbs
served on a Pea & Vermouth Cream Sauce*

Baked Aubergine Half
Stuffed with Shallots, Mushrooms, Feta Cheese, Herbs & Breadcrumbs

Treacle, Rhubarb & Ginger Sponge Pudding
with Vanilla Bean Custard

Italian Tiramisu
topped with a Coffee Chocolate Crumb

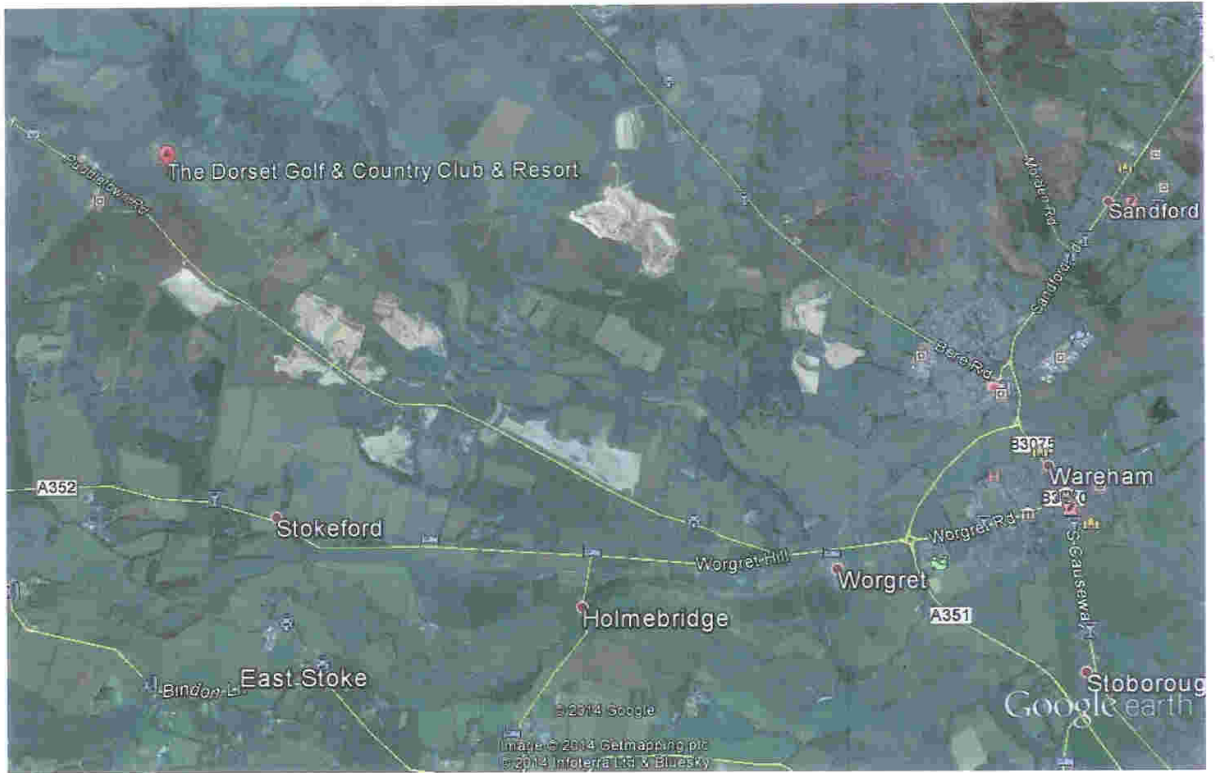
Fresh Fruit Salad
with a Jug of Double Cream

Fruit Sorbet

Trio of West Country Ice-Cream

Selection of Cheese & Biscuits

Coffee & Mints



Google earth

miles
km

