



Member's Newsletter April 2016

Well despite the continued wind and rain, Spring is in the air so its time to start thinking about the next dive season! Here's an update on what's been happening in the club over the last few months.

Annual Club Dinner

This year's get together took place in January at Four and Twenty Blackbirds in Corfe. This was a new venue for us and it certainly didn't disappoint; the food was excellent and a great time was had by all. Many thanks to Keith for suggesting the venue and organizing.

Chinese Social

Armed with hearty appetites (and goodness, did we need them!) chopstick wielding IPSAC members had a great night at City Bay Views in Poole feasting on a Chinese banquet.



There was some discussion as to whether the lazy-susan should be rotated clockwise or anti-clockwise, and a couple of disagreements as to who should have the last prawn toast, but it was a good evening and great to catch up with everyone after a long winter.

2016 Dive Plan

Chris has been very busy working on the 2016 Dive Plan, with dives arranged for Wednesdays and Sundays throughout the season. This year there will also be subsidised hard boat dives via Divers Down on selected Wednesdays; check out the dive plan for details in the members area at:

<http://www.ipsacdivers.co.uk>.

Sale of IPSAC Diver



As discussed at the AGM late last year and following further consultation with members, our club boat IPSAC Diver will shortly be sold. She is currently undergoing some hull repairs and a final polish and will go on sale in the next few weeks.

Start of Season Meal

The next social event will be the traditional Start of Season Meal, on Wednesday 27th April, this year taking place at the newly refurbished Bankes Arms in Corfe. Keith has circulated details via email, and the menu is attached to the end of this newsletter, so if you'd like to come along, either email Keith at keithcoombs@tiscali.co.uk or book on via the dive plan.

MENU



Naughty Nibbles

Garlic Bread in the rustic Roman Style (with melted cheese)	£2.95/£3.95
Soup of the Day served with Garlic Bread or Plain Bread, your choice	£4.95
Freshly Cooked Whitebait, lightly battered and served with Tartare Sauce	£6.95
Dorset Cheese Ploughman's, a board of local and other cheese and pickles (with Pork Pie)	£6.95/£7.95
Hand Cut Twice Cooked Chunky Bankes Arms Chips with skins	£2.85

Salads

(V) Avocado Salad, a mixed avocado, orange and leaf salad in a light dressing	£6.75
Tuna Nicoise Salad, tuna, egg, potato, capers with a mixed salad and light dressing	£8.50
(V) Caesar Salad, mixed salad with anchovies and a crisp dressing (add chicken)	£7.95/£8.95

Ciabatta Sandwiches all served in chunky ciabatta with a side salad

(V) Melanzane Parmiggiana, Roasted Aubergine, Tomato, Pesto, Parmesan, Melted Mozzarella	£6.95
(V) Caprese, Sundried Tomato, Mozzarella, Pesto	£7.25
Classic Tuna Melt, Tuna, Mayonnaise, Red Onion and Melted Cheese	£7.45
Ham and Cheese, Home baked ham, Aubergine, Courgette, Bell Pepper, Cheese, Horseradish	£7.75
Crab Sandwich with mayonnaise, sunphire, oil, lemon and ground pepper	£8.25

For those requiring something more Substantial

Exmouth Mussels served in a Light Tomato Sauce and Rustic Garlic Bread (Large)	£7.95/£11.95
Salmon Fish Cakes served with a side salad dressed in a balsamic vinegar	£7.95
Sausage, Mash and gravy choose between Traditional Pork, Pork & Apple or Pork & Leek	£7.95
Authentic Penne Carbonara with Pancetta Bacon, Eggs, Mushrooms, Cream and Parmesan	£8.50
(V) Penne Arabiatta, Simple but tasty tomato pasta with a hint of spice	£8.50
(V) Frittata, an authentic Italian Omelette with onion and served with fresh vegetables	£8.95
Spaghetti Polpette, Chef's daily made Italian Meatballs in a flavoursome tomato sauce	£9.45
Traditional Steak & Kidney Pudding, Creamy Mash, Seasonal Local Vegetables and Gravy	£9.95
The Beast of Corfe Burger (8oz), Blue Vinny (or cheddar), Red Onion, Spinach and chunky Chips	£9.95
Toothsome Beef Lasagne, Baked Pasta in a rich tomato and herbed Meat Sauce	£10.95
Fresh Local Fish and Chips, served in a light batter with a portion of our chunky chips	£12.70
The Bankes Arms Chicken, Pan Fried chicken, Mushrooms, Cream Sauce, Mash and Vegetables	£12.95
Pollo Alla Milanese, Chicken Pan Fried in Breadcrumbs with a lovely tomato Spaghetti	£13.45
Succulent Lamb Shank with Creamy Mash and locally sourced seasonal Vegetables and Gravy	£13.95
Kimmeridge Crab Linguini, seafood pasta in the shell of the crab, with claws	£16.95

Side Dishes, £2.95 each

Garlic Mash Potatoes, Mixed Seasonal Vegetables, Spinach with Garlic (or Chilli), Potato Dauphinoise

Freshly Made Puddings

Banoffee Pie, Bananas, Toffee and whipped on a delicious base	£5.20
Tiramisu, a coffee inspired treat to finish of your meal	£5.20
Winter Berry Cheesecake, fruit filled cheesecake	£4.95
Chocolate Mousse with added Raspberries	£4.50
Steamed Apple and Syrup Pudding	£4.95
A large selection of Purbeck Ice Cream, ask for the choices available	£4.50
An extensive and varied Cheese Platter of local and national cheeses	£6.50