



WEIR QUAY SAILING CLUB



Doug Hinge, your new commodore, invites you to the annual

End of Season Dinner

On **Saturday Nov 17th** at the Bedford Hotel

Gather at 19:00 for drinks and 19:30 sit down



£27 each, payable to Weir Quay Sailing Club by

BACS to sort code 40-44-05, account no. 00853569, reference: Ann Dinn

Cheque to Martin Hunter, Treasurer, Weir Quay Sailing Club, Denham Farm, Bere Alston, PL20 7EF

Please contact Rosie Hinge (club secretary) with your menu choices

e-mail rosie@dhamarinedesign.co.uk

Tel 01822 841734

By 30th October at the latest!

Don't forget to bring your best sailing photos of the year for the photo competition

and your misadventure story for the 'Minnow' trophy

and your best sailing painting from this year for the art competition

If you hold any club trophies can you please return them to any committee member now.

THE BEDFORD HOTEL

In the heart of Tavistock

WEIR QUAY SAILING CLUB ANNUAL DINNER

SATURDAY 17TH NOVEMBER 2018

Tomato & roast pepper veloute

aubergine pesto, garlic croutons

Prawn & cray fish cocktail

sweet chilli, sesame, cashew, coriander

Chicken liver parfait

truffle butter, red onion marmalade, toasted brioche, pickles

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Devon Belly pork

fondant potato, braised Savoy cabbage, scratching, pulled pork

Confit Crediton Duck leg

champ mash, onion ring, pancetta, wild mushrooms

Persian spiced spelt risotto

feta cheese, mint yoghurt, toasted almonds, raisins, crispy chick peas

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Sticky toffee pudding

Langage farm clotted cream, butter scotch sauce, praline

Lemon posset

curd, honey granola, vanilla foam

West Country cheeses

Devon chutney, crackers, grapes

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Tea or coffee

Allergens & Intolerances: *We are pleased to cater for special dietary requirements with advance notice.*

If you need to know more about the ingredients we use, please ask.