

# Now's the time to get your name down for the 2017 End Of Season Supper

Dear Member,

It is now near the end of the sailing season so we can look forward to the "End Of Season Supper" at the Bedford Hotel, Tavistock. The details are as follows; **Saturday 18th November**, 19.00 arrival in Russell Lounge (purchase own drinks at the bar). Dinner to be served at 19.30.

The menu, at £25.00 per head including coffee, is below. Please could you select your choices and email them to me along with your **payment by the 2nd November, also any dietary requirements**. This can be paid by cheque to Weir Quay Sailing Club or by BACs reference DINNER (bank details are: sort code 40 44 05 acc. no. 00853569).

It is traditional for awards to be made and stories to be told. Please could you give these some thought. Also please remember to find some photographs of your sailing season for the photography competition. Those already emailed to our website will be included.

## STARTERS

### **Spiced Parsnips Veloute**

Cumin Yoghurt, Crispy Chick Peas

### **Prawn Cocktail**

Bloody Mary, Cornish Crab, Parmesan Straw

### **Pressed Ham Hock Terrine**

Quails Egg, Cheese Croquette, Piccalilli.

## **MAINS**

### **Roast Sirloin of Beef**

Pulled Brisket, Roast Shallots, Jail Ale Gravy, Yorkshire Pudding,  
Water Cress.

### **Sea Bass**

Polenta, Braised Fennel, Smoked Pancetta, Salsa Verde

### **Beetroot Spelt Risotto**

Poached Hens Egg, Crisps, Pecorino, Nasturtium Leaves.

## **PUDDINGS**

### **Dark Chocolate Delice**

Cream Cheese Sorbet, Peanut Smoked Sea Salt.

### **Warm Apple & Frangipani Tart**

Caramel Ice Cream, Honeycomb.

### **West Country Cheeses**

Quince Paste, Grapes, Oatcakes.

**Thank You! Ruth**