

**Sherborne and District Society CPRE - Dinner on Friday November 1<sup>st</sup> 2019 at  
Sherborne Golf Club, 19.00 for 19.30**

**Guest Speaker, Margaret Clarke CBE - A CPRE Trustee and Chair of both the  
Plunkett Foundation and The Rural Coalition.**

Reception drink on arrival

**3 Course Meal Menu**

Poached egg, mushrooms, Parma ham, asparagus, hollandaise sauce and toast

Or

Smoked trout mousse with Melba toast

Or

Galia melon with spiced berries

\*\*\*\*\*

Daube of beef with beef, mash, crispy bacon and red wine sauce

Or

Chicken supreme, mushroom and sherry sauce

Or

Poached salmon and green vegetable salad

\*\*\*\*\*

Sticky toffee pudding, toffee sauce and ice-cream

Or

Flavoured panna cotta with fruit compote or fruit coulis

Or

Profiteroles and chocolate sauce

\*\*\*\*\*

Glass of Wine and Coffee

£30 per head

NOTE: if you have special dietary requirements these can be organised if you provide the details below. Over is a list for guidance on ingredients of the menu dishes.

.....  
NAME:

NUMBER OF DINNER PLACES:

Please indicate your choice for each course by ticking or initialling your option and return as below.

ANY SPECIAL DIET:

Return to Peter Neal, 5 Abbeymead Court, Sherborne DT9 3AU or e-mail peter.neal21@outlook.com, to reserve your places. Please enclose cheque for the appropriate amount payable to 'Sherborne and District Society CPRE' and a SAE for confirmation of booking. **Please book by 22nd October latest.**

Note we will be restricted to around 60 places so first come first served basis for what we trust will be a very good evening with the pleasure of having a national CPRE trustee as our guest speaker on the night.

**FINAL REMINDER FOR THOSE STILL WISHING TO BOOK!**

**Sherborne and District Society CPRE Dinner 1st November 2019**

Ingredients related to possible allergies

Poached Egg: Butter, Gluten, Wheat, Milk, Egg, Nuts, Cereals, Mustard.

Smoked Trout: Butter, Gluten, Wheat, Milk, Egg, Nuts, Cereals, Fish, Cream

Daube of Beef: Butter, Gluten, Wheat, Cream.

Chicken supreme: Butter, Gluten, Wheat, Cream

Salmon: Butter, Celery, Fish

Sticky Toffee Pudding: Butter, Gluten, Wheat, Nuts, Milk, Eggs, Peanuts, Cream and Sulphur Dioxide.

Profiteroles: Butter, Gluten, Wheat, Nuts, Milk, Eggs, Cream and Sulphur Dioxide.

Panna Cotta: Nuts, Milk, Cream and Sulphur Dioxide.

FURTHER NOTE: ALL MAIN COURSES ARE ACCOMPANIED BY A SELECTION OF VEGETABLES.