

Devizes Constituency Conservative Association Women's Constituency Committee



FESTIVE LUNCH SATURDAY 27th NOVEMBER 2021 THE KERRY SUITE, BOWOOD HOTEL, DERRY HILL, CALNE, SN11 9PQ Cash bar 12.15pm Lunch 1.00pm



Guest Speaker: Dame Prue Leith

Promoted by Janet Giles on behalf of and printed by Devizes Constituency Conservative Association, both at 4/5 Market Place, Devizes, SN10 1HT

Devizes Constituency Conservative Association Women's Constituency Committee

Booking Form

£30 payable in advance by either:

Bank transfer payment made to Bank: *HSBC* Account: *Devizes Constituency Conservative Women's Committee*. Sort code: 40-32-07 Account Number: 40292184. *Reference* your surname and postcode.

Cheque made payable to *DCCA CWCC* (\pounds 30) per head enclosed

This form *must* be completed for *either* method of payment and sent to: Mrs Janet Giles, Homestead, Durlett Road, Rowde, SN10 1SX. Email: janetmgiles10@gmail.com Tel: 01380 850327 Mob: 07799400932

Closing date for applications Friday 12th November.

Dress Code: Lounge Suits

Drinks available to purchase from the Bar.

Raffle

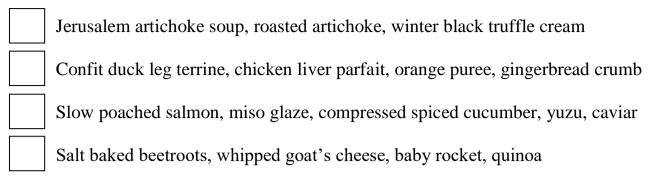
Choice of <u>two</u> courses (from the three courses available) - some dishes can be nut free and gluten free on request, please advise of any special dietary requirements <u>at time of booking</u>.

	NAME
	ADDRESS OR EMAIL
	TELEPHONE NUMBER
I wo	uld like sit with name/s:
•••••	
	as a party of

<u>NOTE</u>: Names will be held at the door, so tickets will not be issued. Seats can be reserved for those with special needs and those bringing guests.

Please indicate your choice (of two courses from the three courses available)

Starters



Main course

Roast Castlemead turkey breast, confit leg, cranberry & chestnut stuffing, roast carrot, parsnip, creamed brussel tops, fondant potato, pigs in blankets

Stoke Marsh Farm beef, oxtail tortellini, wilted spinach, turnip fondant, king oyster mushroom, truffle Madeira jus

Pan-fried plaice stuffed with spinach & Cornish crab, tenderstem broccoli, saffron new potatoes, vermouth & parsley cream

Roasted butternut celeriac, brie & red onion pithivier, braised lentils, parsnip puree, cashew & garlic béchamel

Desserts

Iced nougat parfait, candied pistachio, blood orange sorbet

Marmalade steamed sponge, Cointreau custard, clotted vanilla ice cream

Paris Brest, hazelnut praline, Chantilly cream, chocolate sauce

British cheese board, quince chutney, celery, rye crackers

All followed by Tea/coffee, truffles, mince pies.

Please note: *Each individual applicant will need to fill out the menu form with their name and order as the hotel staff put the place name with their requested menu on the back for ease of serving.* Payment with booking is essential. This form *must* be completed for *either* method of payment and sent to: Mrs Janet Giles, Homestead, Durlett Road, Rowde, SN10 1SX.

If you have any queries or would like further details please contact Janet Giles <u>janetmgiles10@gmail.com</u> Tel: 01380 850327 Mob: 07799400932