

- **U3A CHRISTMAS LUNCH 2018**
- **THURSDAY 13th DECEMBER at 1.00pm.**

• **NAME1** _____ **NAME2** _____

- Please indicate below with a tick or an underline your choices for your lunch. Return to Marie Geary at the October monthly meeting with the money owing. Some (24 in total) have already paid 10 pounds so that I could secure the venue. Please ask if you cannot remember if you have already paid half. I shall have to pay the Falcon the full cost of the meal by mid November.

Please make cheques payable to 'U3A Activities' (no acct)



Christmas at The Falcon Hotel

Fan of melon with Parma ham red berry coulis and pomegranates.
Savoury goats cheese cheesecake, red onion chutney and fig puree.

Welsh broth made of winter vegetables.

Prawn and crab on a bed of leeks au gratin.

Breast of Turkey with seasoning and cranberry compote.

Topside of Welsh beef Yorkshire pudding horseradish cream.

Baked fillet of salmon, buttered samphire in a citrus sauce.

Mixed vegetable pie with chestnuts, topped with a parmesan crust.

Christmas pudding with Amaretto custard.

Festive strudel, cinnamon cream.

Lemon tart, vodka and lime sorbet.

Boksburg blue and gold cheese platter, biscuits and grapes.

Filter coffee and mints.