

BOOKING FORM

Saturday Annie's Farmhouse, Minstead – 1pm  
16 December Traditional Home Cooked Christmas Lunch  
(Short walk prior- see walks programme)

bookings now closed/fully booked

Monday New Year's Day – Walk/Eat/Meet/Have fun! 11.00  
01 January Bramshaw Village Hall, Bramshaw Village SO43 7JE  
Soup/baguette – Dorset Apple Bake (cream/custard)  
or Choc Fudge Cake & Cream. Afternoon tea & games.

Saturday New Year's Dinner – Lanes of Lymington 7 for 7.30  
20 January Please see Menu below

Saturday HEARTSTART COURSE, Bransgore see details below  
10 March Please contact Kathy if you'd like to attend

FORTHCOMING EVENT

Interested in a Spring Map & Compass event Course,

If so, please register with Kathy – further details in due course

Saturday Coach Trip to Hampton Court Palace  
9 June Optional 9 mile Thames Path – Chertsey to Hampton Court  
Optional 6 mile Hampton Court Park & Bushy Park  
Or..your own arrangements

PLEASE NOTE BOOKINGS REQUIRED FOR CATERING PURPOSES  
AND WILL CLOSE ONE WEEK PRIOR TO THE EVENT

Christmas Lunch £20.00

New Year's Day £ 6.00

Annual Dinner £27.00  
Menu choices

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Coach Trip £10.00\*\*

Name/s \_\_\_\_\_

Phone/e-mail \_\_\_\_\_

Total enclosed: \_\_\_\_\_

Cheques payable to RA/New Forest Group  
To: Kathy Macey, 2 Northover Road, Pennington, Lymington,  
Hants SO41 8GW

[social@newforestramblers.org.uk](mailto:social@newforestramblers.org.uk)  
01590 672938// 07704250141

Regular updates are made – so please remember to  
look at our web site for latest news and events

As a thank you to our supporters we are pleased to offer a subsidized rate  
to New Forest Group and Associate Members\*\*

In the event of cancellation/no show to any event, we  
will endeavour to re-sell, but this cannot be guaranteed

## New Year's Dinner Menu

**Poached Salmon wrapped in Smoked Salmon with**

*Roasted Cherry Tomato Compote, Watercress Cream*

**Marinated Chicken Fillet on Rustic Salad with Mozzarella with**

*Smoked Bacon, Croutons, Honey & Grain Mustard Dressing*

**Glazed Goats Cheese, Garlic & Sundried Tomato & Black Olive Tapenade**

*Toast, Small Salad & Pesto*

**Butternut Squash Soup finished with Cream**

**Fillet of Sea Bass, Spinach a la crème, Scallop Roe Bisque Sauce**

**Delice of Plaice, Asparagus & Tiger Prawn Mousse with**

*Shredded Mange Tout, Pimento & White Wine Cream*

**Roast Chump of Lamb with**

*Spring Onion Mash, Glazed Vegetables, Rosemary & Redcurrant Sauce*

**Roasted Guinea Fowl Supreme with**

*Apricot Stuffing, Chateau Potato, Courgette Provencale, Buttered*

*Broccoli*

**Layers of Leek, Roasted Courgette, Mushrooms & Black Wax Cheddar**

**Pastry**

*On a Plum Tomato and Onion Compote*

**Lemon curd Syllabub**

*Lemon Drizzle Cake Pieces, Crushed Meringue & Ginger Nut Crumb*

**Bitter Chocolate & Roasted Walnut Brownie**

*White Chocolate Sauce & Peanut Ice Cream*

**Crème Brulee with Vienesse Biscuit**

**Trio of Desserts**

*Warm Toffee Pudding, Vanilla Chocolate Chip Ice Cream, Toasted*

*Banana Bread*

**Dorset Blue Vinny, Truckle Cheddar & Camembert**

*Fruit Chutney & Crackers*

## HEARTSTART COURSE

Bransgore First Responders will deliver and demonstrate techniques for the following emergencies. This is not a first aid course – purely a Heartstart course.

- How to deal with an unconscious person
- Recognise a heart attack victim and a cardiac arrest
- Perform CPR
- Deal with choking
- Respond to serious bleeding

The courses last approximately 2.5 hours