

## BOOKING FORM

### SOCIAL SCENE 2017/2018 (updated 2 Oct 2017)

- Tuesday 03 October Catch up lunch – 12.30  
The Empress of Blandings, Romsey Road, Copythorne
- Friday 03 November Jed and Mary's Popular Fish & Chip Quiz Night 7pm  
Lymington Community Centre, SO41 9BQ  
Come & join a team or make your own – max 6  
(Bring your own drinks/glasses) Friends/family welcome  
No parking at Centre – park in Emsworth Road or Cannon Street
- Saturday 16 December Annie's Farmhouse, Minstead – 1pm  
Traditional Home Cooked Christmas Lunch  
(Short walk prior subject to weather conditions)
- Saturday 16 December Annie's Farmhouse, Minstead – 1pm  
Traditional Home Cooked Christmas Lunch  
(Short walk prior subject to weather conditions)
- Monday 01 January New Year's Day – Walk/Eat/Meet/Have fun! 11.00  
Bramshaw Village Hall, Bramshaw Village SO43 7JE  
Soup/baguette – Dorset Apple Bake (cream/custard)  
or Choc Fudge Cake & Cream. Afternoon tea & games.
- Saturday 20 January New Year's Dinner – Lanes of Lymington 7 for 7.30  
Please see Menu below

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

Quiz Night £10.00  
Fish or Sausage & chips \_\_\_\_\_

Christmas Lunch £20.00

New Year's Day £ 6.00

Annual Dinner £27.00  
Menu choices

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
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*

*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 Viennese Biscuit**

## **Trio of Desserts**

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

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

*Fruit Chutney & Crackers*