

You are invited to the Weir Quay Sailing Club annual

End of Season Dinner

On Saturday Nov 23rd at the Bedford Hotel

Gather at 19:00 for drinks and 19:30 sit down



£27 each, payable to Weir Quay Sailing Club by

BACS to sort code 40-44-05, account no. 00853569, reference: Ann Dinn or

Cheque to Martin Hunter, Treasurer, Weir Quay Sailing Club, Denham Farm, Bere Alston, PL20 7EF

Please contact Rosie Hinge (club secretary) with your menu choices

e-mail <u>rosie@dhamarinedesign.co.uk</u>

Tel 01822 841734

By 4th November at the latest!

Don't forget to bring your best sailing photos of the year for the <a href="https://photos.ph

If you hold any **club trophies** can you please return them to any committee member now.



Weir quay Sailing club annual dinner

SATURDAY 23RD NOVEMBER 2019

Celeriac and Bramley apple veloute

roasted hazelnut, truffle

Charred figs

pistachio filo, feta, pomegranate, mustard cress

Smoked ham hock terrine

piccalilli, quail egg, parmesan tuile, curried cauliflower

Roast sirloin of Dartmoor beef

spiced brisket, Yorkshire pudding, roast potatoes, seasonal vegetables, Jail Ale gravy

Loch Duart salmon

potato gnocchi, buttered greens, heritage tomato, olive tapenade, lemon & caper butter, basil

Wild mushroom spelt risotto

poached hen's egg, pickled shallots, pecorino, nasturtium leaves

Hazelnut & Iyonnaise onion nut roast

Cornish new potatoes, fine bean salad, Devon Blue cheese sauce

Sticky toffee pudding

Langage farm clotted cream, butterscotch, praline

Dark chocolate marquise

smoked sea salt, caramel, peanut, honeycomb

West Country cheeses

grapes, crackers, Devon chutney

Tea or coffee