

Party Menu

TO START

Smoked Salmon and prawn platter with marie rose on mixed leaves

Chefs Homemade Soup with crusty bread

Homemade Chicken Liver, tarragon and Red Wine Pate with Rustic Bread and Caramalized Red Onion Chutney

Fanned Galia Melon with Fruits of the Forest Coulis

Seared fresh tuna steak on fresh roquet leaves with a tangy cucumber, red onion and fresh coriander salsa

Succulent local pork ribs marinated in homemade sticky bbq sauce and toasted sesame seeds served on mixed leaves

THE MAINS

Pan Fried duck breast on a bed of stir fry vegetables with sweet chilli, coriander and soy

Chargrilled Sirloin Steak cooked to your liking with all the Trimmings

Beef medallions on leek and smoked bacon mashed potato with a creamy pepper sauce

Oven baked peppers stuffed with oven roasted vegetable risotto and fresh basil served with a roquet salad

pan fried swordfish steak topped with fresh rosemary and garlic served on a bed of crushed potatoes

Pan Fried stilton stuffed Chicken breast wrapped in bacon and topped with red wine sauce

A SWEET END...

Zesty Lemon Cheesecake served with Red Berry Coulis

Chocolate, rum and raisin torte with fresh cream

Pistachio and raspberry roulade

Sticky toffee pudding and custard

Warmed apple crumble tartlet with vanilla ice cream

Three Courses £20

NEWSLETTER 2009

JANUARY 2009

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A very happy new year to one and all. I hope you all had a restful time, ready for the challenges of 2009!

It has not been long since the last newsletter, however, there is a specific reason for this. As you will no doubt be aware, our annual meal is fast approaching (Friday 30th

January), which this year is being held locally at the Three Horseshoes Public House in Houghton (7.30 for 8pm).

To ensure we book everyone that wants to come, could you please fill the form in below by 23rd

January and send it along with your cheque (made payable to: three horseshoes) or cash to either myself or Kurt at the following address's

Jon Unwin, 19
Beech Drive, St Ives,
Huntingdon PE27
6UB

Or
Kurt Cambridge, 6
Victoria Crescent,
Houghton, Cambs
PE28 2AL

The full three courses only cost £20 per person and the menu is stapled to this newsletter. If you have any questions about this or any other matter about the club, please do not hesitate to contact a committee member or send an email to the club address.

Don't forget that the winner of the quiz will also be picked at the dinner—there is still time to enter if you haven't already



SPECIAL POINTS OF INTEREST:

Watch out for AGM date. It saves you money!

**Deadline for reply:
Friday 23rd January 09**

**We are still playing
Sunday morning
tennis (10am)**



— cut here —

Members name _____

My choice:

Starter _____

Main Course _____

Dessert _____

Spouse/ Partner:

Starter _____

Main course _____

Dessert _____

I enclose a cheque / cash* made payable to
The Three Horseshoes for £ _____

Please enclose a separate piece of paper with
choices if you wish to invite more than one
other person.

Post to:
19 Beech Drive, St Ives
Or
6 Victoria Crescent, Houghton