

Flintshire U3A New Year Lunch 2019

Wednesday 16th January 2019 at The Celtic Arms, Northop CH7 6WA

Doors open at 12 noon. Lunch served at 12.30pm

Three Courses plus coffee/tea and mints £19.00 (includes tip)

Bookings will close on Friday 7 December 2018

STARTERS

Soup of the day served with white and wholemeal bread

Smooth chicken liver pate served with an apple and sultana chutney and warm focaccia

Pressed Ham Hock terrine served with pear & apricot chutney

Carrot and coriander soup (V)

MAIN COURSE *(All served with fresh seasonal vegetables and extra sauces)*

Oven baked salmon served with fondant potato

Roast chicken breast with wild mushroom & tarragon sauce served with fondant potato

Roast Beef served with roast potatoes, Yorkshire pudding and gravy

Baked portobello mushrooms, leek and brie wellington served with a salad(V)

10 oz. Ribeye steak with mushrooms, tomatoes and chips (cooked pink or well done). £6.95 supplement

DESSERT

Zingy lime curd Tart with minted berries

Seasonal fruit crumble served with hot custard or cream.

Fresh fruit salad served with cream



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Please complete the form below stating choice for all courses, plus cheque for £19.00 per person (non-refundable) made payable to 'Flintshire U3A' and send to:-

Philip Johnson, 1A Erw Goed, Mynydd Isa, Mold, Flintshire, CH7 6YE Tel: 01352 700850

JohnTiplady, 7 Alderberry Road, Hawarden, Flintshire, CH5 3JS Tel: 01244 534394

NAME _____

ADDRESS _____

FU3A MEMBERSHIP NO _____

TEL NO _____

Email _____

STARTER _____

MAIN COURSE _____

DESSERT _____

Any special dietary requirements should be discussed directly with The Celtic Arms