



u3a CHRISTMAS LUNCH
WEDNESDAY 27TH NOVEMBER 2024

Join us for Christmas lunch at Cumberwell Golf Course, near Bradford-on-Avon, where we will be dining in the Rushmead Room. We will be travelling by coach to the venue.

Cost of coach and meal is **£35.00**

Itinerary: 12 noon Leave from 'Bog Island' (Terrace Walk) by the Ale House Pub
 12.30 Arrive at Cumberwell Golf Course
 1.00 Lunch will be served at 1.00 pm
 4.00 Finish
 4.30 ish Arrive back in Bath

PLEASE SEND YOUR BOOKING FORM, TOGETHER WITH YOUR MENU CHOICES (SEE SECOND PAGE)

with a cheque payable to: **u3a in Bath (Outings)** and enclose a stamped and addressed envelope to: **Wendy Higgins, 6 Ivy Grove, Bath, BA2 1AP tel: 07904948252**

CHRISTMAS LUNCH AT CUMBERWELL – WEDNESDAY 27TH NOVEMBER 2024

First Name:	Surname:	Membership No:
Address:	Tel No: Landline Mobile	
Contact name and phone number in case of emergency:		

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Reply Slip: CHRISTMAS LUNCH AT CUMBERWELL – WEDNESDAY 27TH NOVEMBER 2024

_____ place (s) has/have been reserved for you.

You are No: _____ on a waiting list and will be contacted if places become available

PICK-UP POINT: BOG ISLAND (TERRACE WALK) - opposite the Ale House pub, for 12 noon departure

Trip organiser: Wendy Higgins, 6 Ivy Grove, Bath BA2 1AP tel: 07904948252

Please remember to bring your u3a membership card

CHRISTMAS LUNCH - MENU CHOICES:

NAME.....

STARTERS

	<u>Guest 1</u>	<u>Guest 2</u>
Spinach, leek & potato soup (with croutons) (dfa,gfa,va)*	<input type="checkbox"/>	<input type="checkbox"/>
Chicken Liver Pate with Caramelised Onion Marmalade & Toast (df,gfa)	<input type="checkbox"/>	<input type="checkbox"/>
Line Caught Poached Salmon & Dill Mousse with Crostini (gf,df)	<input type="checkbox"/>	<input type="checkbox"/>
Breaded Brie Bites with Cranberry Sauce & Mixed Leaves	<input type="checkbox"/>	<input type="checkbox"/>

MAINS

Traditional Roast Turkey with all the trimmings (gf, df)	<input type="checkbox"/>	<input type="checkbox"/>
Homemade Steak & Ale Pie with creamy mashed potatoes & seasonal veg (gfa,dfa)	<input type="checkbox"/>	<input type="checkbox"/>
Pan Fried Fillet of Seabass with Gratin Potato, seasonal vegetables and a White Wine cream sauce (gf,dfa)	<input type="checkbox"/>	<input type="checkbox"/>
Vegan Leek & Mixed Seed Loaf with Roast Potatoes & seasonal veg (v,df,gfa)	<input type="checkbox"/>	<input type="checkbox"/>

DESSERT

Traditional Christmas Pudding with Brandy Sauce & Fresh Berries (gf,df,v)	<input type="checkbox"/>	<input type="checkbox"/>
Warm Chocolate Brownie with Belgian Chocolate Sauce & Vanilla Icecream (gfa,dfa,va)	<input type="checkbox"/>	<input type="checkbox"/>
Orange & Buttermilk Panna Cotta with a Cinnamon Crumble (gfa)	<input type="checkbox"/>	<input type="checkbox"/>
Selection of Cheese & Biscuits (gfa, dfa)	<input type="checkbox"/>	<input type="checkbox"/>

TEA/COFFEE AND MINCE PIES

*GF – Gluten Free, GFA – Gluten Free Available, DF – Dairy Free, DFA – Dairy Free Available

V – Vegan, VA – Vegan Available