



46th Annual Dinner

Saturday 14th April 2012, 19.15 for 20.00
at
Beaconsfield Golf Club, Seer Green HP9 2UR

After Dinner Speaker – Dick Batt

Menu

Cantaloupe melon served with Parma ham
Red onion, mushroom and Mascarpone tart
Gravadlax served with a dill dressing

Pan roasted pork fillet stuffed with dried apricots, with an apple and Calvados sauce
Fillet of sea bass served on a bed of greens, with a prawn and butter sauce
Slow cooked duck leg with a Madeira sauce, mashed potato and green beans
Vegetarian wild mushroom risotto

Home-made Tarte Tatin with vanilla ice cream
Rich chocolate torte garnished with forest fruits
Cinnamon crème brûlée

Freshly brewed coffee or tea

Dress code: lounge suit or jacket and tie

To: Paul Farrell, Hon Secretary, 8 Latchmoor Grove, Gerrards Cross, SL9 8LN

I would like to book for ___ people for the 2012 Annual Dinner at £35.00 each
Cheque to GXSA attached for total cost of £_____

Names - Please select: Starter Main Dessert

I/we would prefer to sit with:-