

**M.G. CAR CLUB (SOUTH WEST CENTRE)**

and

**MGCC Luffield Cars Speed Championship**

**ANNUAL DINNER & PRESENTATION OF AWARDS 2005**

**DATE:** Saturday 5<sup>th</sup> March 2005

**VENUE:** The Limpley Stoke Hotel, Limpley Stoke, Nr Bath

**TIME:** 7.30 p.m. for 8.00 p.m.

**COST:** £18.00 per person.  
Please make cheques made payable to MG Car Club (S.W.Centre)

The South West Centre will return to the popular Limpley Stoke Hotel for our annual Dinner and Presentation of Awards. Full use of the Hotel's comfortable lounges and bar is available to everyone. We need to know your choices from the attached menu sheet as soon as possible, or at the very latest by Monday 20 February 2005.

The hotel has offered a special room rate of £29.50 per person B&B in a twin or double room for members and guests who wish to stay the night. If you wish to take up this offer, please contact the Hotel direct on 01225 723333 to reserve your room. Please make them aware that it is for the MG Car Club Dinner. The hotel also allows dogs, and so if you would like to bring your pet, let them know when making your booking. Please book your rooms as soon as you can, in order not to be disappointed.

Members of the **MGCC Luffield Cars Speed Championship** who live in the South of England and Wales have been invited to join us to receive their awards. Dinner tables will be laid for 8 people, so if you wish to make up a table with particular friends, let me know on the attached form and I will try my best to please everyone!

**John Bird**  
**21 Grove Bank**  
**Frenchay**  
**Bristol BS16 1NY**

**TEL: 0117 9560175**  
**Email: john.bird @rolls-royce.com**  
**Please make cheques payable to**  
**MG Car Club (SW Centre)**

We do not issue tickets for this event. Please record your menu choices below and keep this page as a reminder. If you require acknowledgement of receipt please enclose a stamped, addressed return envelope or your e-mail address.

Record your choices from the menu here:

Starter:

Main Course:

Sweet:

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Menu Choices				
	NAME: Please print in full			
<b><u>Starter:</u></b>				
Chef's Homemade Soup of the Day - <i>Made using the finest ingredients</i>				
Duck and Garlic Terrine - <i>Served with melba toast and a crisp salad garnish</i>				
Fanned Avocado - <i>Topped with smoked bacon and walnuts</i>				
<b><u>Main Course:</u></b>				
Supreme of Salmon - <i>Served in a sauce of white wine, mushrooms and tarragon</i>				
Cannon of Lamb- <i>Noisettes of Lamb roasted pink and served with a rosemary and shallot jus</i>				
Somerset Pork - <i>A gently casseroled pork chop in a cider and apple sauce</i>				
Pissalidiere - <i>A short crust pastry base topped with courgettes, tomatoes and gruyere cheese</i>				
<b><u>Dessert:</u></b>				
Chocolate Rose - <i>A chocolate cup filled with lemon and lime mousse, surrounded by a sauce of raspberry and rum</i>				
Plum Pudding - <i>An individual plum pudding served with brandy flavoured cream</i>				
Fresh Fruit Salad - <i>Served with pouring cream</i>				
Cheese Board - <i>A selection of European and world cheeses served with apples, celery and grapes</i>				

A selection of wines will be available for purchase.

Coffee, tea and chocolates will also be served.