

**MG CAR CLUB  
SOUTH WEST  
CENTRE**



**MGCC Luffield Cars  
Speed Championship  
Southern Series**



**Annual Dinner & Presentation of Awards  
Saturday 14th March 2009  
at  
The Limpley Stoke Hotel  
Lower Limpley Stoke  
Bath  
Dinner at 8:00pm**

Bookings are now being accepted for the Dinner, the price is £20 per person in advance. Due to the number of people expected to attend we ask you to pre-order your choice from the attached menu. Please complete and send the MENU CHOICE with payment to John Bird as soon as possible and no later than Friday 6 March 2009. If you have special dietary requirements please contact John Bird.

If you wish to share a table with other guests please indicate their names on the form, we will endeavour to accommodate all requests but cannot guarantee to fulfil them. Make cheques payable to MG Car Club Ltd, South West Centre. Cheques will not be cashed until shortly before the Dinner, for acknowledgement of receipt please provide an email address or a return stamped, addressed envelope and send to:

John Bird  
21 Grove Bank, Frenchay, Bristol. BS16 1NY  
tel: 0117 9560175  
e-mail: johnbird@fsmail.net

OVERNIGHT ACCOMMODATION is available by booking directly with LIMPLEY STOKE HOTEL, TEL: 01225 723333. Please tell them you are attending the MG Car Club Dinner to obtain the Club rate of £65 for a double room, £44.50 for a single room.

Dogs are allowed by prior arrangement with the hotel.

**DINNER MENU 2009**

**Roasted red pepper and tomato soup**

**Smoked fish platter**

*Peppered mackerel and trout fillets with a horseradish dressing*

**Homemade chicken and pork terrine**

*With a red onion chutney*

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**Whole rainbow trout**

*Oven baked with capers, prawns and cucumber*

**Roast loin of pork**

*with apple cider and jus*

**Roast sirloin of beef**

*with Yorkshire pudding*

**Mediterranean tartlet**

*with chargrilled vegetables and a sweet basil coulis*

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**Blackcurrant cheesecake**

*Served with whipped cream*

**Apple strudel**

*Bramley apples wrapped in filo pastry, baked and served with custard*

**Individual tarte tatin**

*Upside down caramelised apple flan*

**Tropical fruit salad**

*Whole and sliced fruits served with cream*

**Selection of cheese and biscuits**

*With celery and grapes*

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**Coffee or Tea**

## DINNER MENU SELECTION 2009

Guest Name				
Soup				
Smoked fish platter				
Terrine				
Whole rainbow trout				
Roast loin of pork				
Roast sirloin of beef				
Mediterranean tartlet <i>[V]</i>				
Blackcurrant cheesecake				
Apple strudel				
Individual tarte tatin				
Tropical fruit salad				
Cheese and biscuits				
Coffee or Tea				

Please enter your/guest name at the head of a column and indicate a choice for each course, and then send this sheet together with the appropriate payment to John Bird.

Please enter your contact details here:

Name: .....

Address: .....

.....

Telephone: .....

Email: .....

If you wish to share a table with other guests please enter their names below: