

B.M.E.S. Annual Dinner

This year's dinner has been arranged at Oakwood Hall, Lady Lane, off Park Road, Bingley, BD16 4AW. Tel 01274 564123, **on Friday 18th November 2016, 7pm for 7.30**, if you would like to be included please return the form below **before Monday 14th November** indicating your choice of meal/s and a cheque payable to B.M.E.S.to: -

Ken Shipley, "Inglewood", Primrose Bank, Gilstead, Bingley, BD16 4QY.

I look forward to seeing you all there!

Starters.

- Sweet potato & Carrot Soup.
- Smoked Salmon Roulade with a Creme Cheese & Prawn filling.
- Chilled Melon Cocktail with Fresh Berries & Water Ice.
- Smooth Chicken Liver Pate with Sweet Cumberland sauce and Crisp Baguette.

Main Course.

- Roast Shoulder of Lamb with Redcurrant & Rosemary Sauce.
- Roast Sirloin of Beef with Yorkshire Pudding and Rich Jus. (£2.45 Supplement)
- Pork Loin Steak with Cider Apple & Sultana compote.
- Home Made Nut Roast with Tomato & Port Sauce.
- Salmon, Cod & Prawn in a Parsley Butter sauce topped with Creamy Mashed Potatoes

Served with Roast Potatoes, Ratatouille & Seasonal veg .

Desserts.

- Butterscotch Scented Crème Brulee.
- Rhubarb & Orange Crumble with Home Made Custard.
- Mixed Berry Pavlova dotted with a Fruit Coulis.
- Rich Chocolate Terrine served with a Sharp Orange Sauce.
- Cheese and Biscuits

Freshly Filtered Coffee & Chocolates. £21.00.

The President's address,.... followed by a 20 min presentation by the talented Richard Ashworth entitled "The Fat Chemist and the Fuzzy Painter."

FOR ANYONE WISHING TO STAY OVERNIGHT, OAKWOOD HALL HAVE A NUMBER OF REALLY NICE ROOMS, PLEASE ARRANGE BOOKING DIRECTLY WITH THEM.

TEL. 01274 564123