

PIN MILL SAILING CLUB
Annual Dinner Dance

Fynn Valley Golf Club
Witnesham, Ipswich, Suffolk IP6 9JA

On Saturday 10th November 2007.
7.p.m. for 7.30 sharp

**Bus will travel from Bristol Arms, Shotley via The Venture, The Oyster Reach,
Ipswich Rail Station.**

The menu choices are displayed on the reverse of this form. Please complete columns 2, 3 and 4 below using the reference letters A to J. The main course vegetarian option is G. To assist us with a suitable seating plan, if you wish to be part of a group, would one member of that group please take responsibility for completing the details below and attach all payments for that group with this form (Maximum table size is 12)

Group Organiser (Name)	Starter	Main Course	Dessert
Guest Names			

For those requiring a seat on the bus, which is £ 4.00 return per person, please indicate pick up point in the box below. Other places which must be on the route can be confirmed with Eileen Madden (See below)

Please include your bus fare with your cheque.

Contact Name & phone number	
I wish to reserveplaces at £ 26 per person plus bus fare
I enclose cheque	£..... made payable to Pin Mill Sailing Club

Please reserveplaces on the bus on pick up points;_

Shotley Bristol Arms 6.pm	The Venture 6.10 pm Chelmondiston	Oyster Reach 6.20 p.m.	Ipswich Rail Station 6.30 pm	Other place by arrangement

**This form must be returned with your cheque (or cheques) by 31st October to:
Eileen Madden, Farm Cottage, Bylam Lane IP9 1HN**

PIN MILL SAILING CLUB
Annual Dinner Dance

at Fynn Valley Golf Club, Witnesham, Ipswich, IP6 9JA
Saturday 10th November 2007 7 p.m. until 12.30am

Dancing to “Tricks of the Trade”
- £26 per person -

Menu

To start ...

(A) Broccoli and Stilton Soup

(B) Fan of Melon served with Sorbet

(C) Smoked Salmon Mousse with Melba Toast

Main Courses...

**(D) Traditional Roast Topside of Beef
and Yorkshire Pudding**

(E) Filo Pastry, Chicken, Ham and Spinache Roulade

**(F) Poached Fillet of Salmon
with Seafood Sauce**

(G) Mediterranean Roasted Vegetables

**Set in a Rich Mozzarella Cheese, Wrapped in Puff Pastry
Served with Ratatouille**

All served with potatoes & seasonal vegetables

Desserts...

(H) Profiteroles topped with Toffee Sauce

(I) Baked Jam Suet Roly-Poly and Vanilla Custard

**(J) Tia Maria Crème Brulee
Coffee and mints**