

**PIN MILL SAILING CLUB  
Annual Dinner Dance**

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

**On Saturday 8<sup>th</sup> November 2008.  
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)

<b>Group Organiser (Name)</b>	<b>Starter</b>	<b>Main Course</b>	<b>Dessert</b>
<b>Guest Names</b>			

**For those requiring a seat on the bus, which is £ 5.00 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 reserve	.....places at £ 28.50 per person plus bus fare
I enclose cheque	£..... made payable to Pin Mill Sailing Club

Please reserve .....places 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 10<sup>th</sup> at the latest October to: Eileen Madden, Farm Cottage, Bylam Lane,Chelmondiston, Ipswich, IP9 1HN  
Tel: 01473 780431**

# Pin Mill Sailing Club

## Annual Dinner Dance

at Fynn Valley Golf Club, Witnesham, Ipswich, IP6 9JA  
Saturday 8th November 2008      7 p.m. until 12.30am

Dancing to "Tricks of the Trade"

-      £28.50 per person      -

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### Menu

#### To start ...

(A) Leek and Potato Soup

(B) Smoked Seafood Platter with Leaves

(C) Feta Cheese, Olives and Sunblushed Tomato Salad

#### Main Courses...

(D) Traditional Roast Topside of Beef  
with Yorkshire Pudding

(E) Poached Chicken Breast with Wild Mushroom Sauce

(F) Roasted Cod Fillet Enrobed in a White Wine Liquor

(G) Spinach and Mozzarella Cheese Crêpes (V)

(All served with potatoes & seasonal vegetables)

#### Puddings...

(H) Marbled Chocolate Roulade filled with Rich Chocolate  
Served with White Chocolate Sauce

(I) Apple and Berry Pie

(J) Meringue Nest Filled with Chantilly Cream and Topped with  
Strawberry and Kiwi

Coffee and mints