TASC Christmas Lunch
Wednesday December 2nd , 12 noon

Cranleigh Golf and Country Club
Barhatch Lane, Cranleigh, GU6 7NG

Dear members, Our Xmas Lunch which is booked for **Wednesday December 2nd at 12 noon at Cranleigh Golf and Country Club.**

If you think you'd like to join us we ask you, please to look at the information and respond as soon as possible. There are two price options - **£31 for 2 courses, and £35 for 3 courses**. Drinks are extra. The menu options are listed below and all dietary requirements can be catered for with appropriate notice. Time is of the essence as we have to pay a non-refundable £10 per person deposit within the week. If you choose to join us we can pay your deposit up front from TASC funds but it **will remain payable** should you then change your mind. The full payment and your menu choices will be due by **November 2nd.**

What to do next:

If you would like to book, please will you send an email with your choices to **both** Rosemary and Claerwen **by November 2nd.**
Claerwen's email is: claerwendavid@gmail.com
Rosemary's email is: tascranleighchair@gmail.com

Here is the menu:

Starters

Mushroom Parfait topped with crispy onions, pickled walnut ketchup, mixed leaves and toasted sourdough
Roasted Squash Soup topped with chive crème fraîche and sourdough croutons
Smoked Mackerel Fishcake with wilted spinach, lemon and herb crème fraîche and capers
*Special dietary menu – all dietary requirements can be catered for with notice**

Mains

Pork and Sage Stuffed Turkey Breast served with bacon wrapped chipolatas and traditional trimmings
Fillet of Salmon with crushed new potatoes, prawn and chive velouté
Honey Glazed Duck Leg served with fondant potatoes, glazed carrot and sauce chacuterie
'Winsdale' Cheese Pithivier with celeriac, mushroom, kale, pomme puree and chive velouté
*Special dietary menu – all dietary requirements can be catered for with notice**

Deserts

Traditional Christmas Pudding served with brandy sauce and vanilla and mulled wine ice cream
White Chocolate and Raspberry Cheesecake served with mixed berries
Warm Chocolate Brownie served with salted caramel ice cream & winter berry coulis
*Special dietary menu – all dietary requirements can be catered for with notice**

**Special diet dishes are prepared individually. Please list any allergies or intolerances in Additional Info – full allergen information is available on request.*

Please BACS your payment - either £31 for 2 courses or £35 for 3 courses to the following TASC a/c:

The Arts Society Cranleigh
sort code 23-05-80 (Metro Bank)
a/c 43230522

Please give this code reference: The first 4 letters of your surname XMAS (eg CHAPXMAS)

NB. Please remember to include Claerwen if you are emailing as I will be away from this coming Tuesday and will not pick up your message until the end of the month. Some of you have not done this!! claerwendavid@gmail.com

If you need to pay by cash or cheque you can do this at our meeting on October 28th. Please give your payment to Trish King at the front table, and if you haven't already done so by email you will need to give Claerwen Harries your menu selection.

Rosemary Chapman
TASC Chair