TR Register Lea Valley Group Kick Off Lunch

19th January 2020 at the Fairway Bar and Bistro

Lower Stondon SG16 6JL

£20.00 for 3 courses £15.00 for 2 courses

Please make your selection from the menu overleaf and email or post to:

Phil Sanford, 19 Fishponds Road, Hitchin, Herts, SG5 1NR

Or email p.sanford051@btinternet.com

**Payment.** Cheques should be made payable to TR Register Lea Valley Group

Or by bacs to TR Register Lea Valley Group, account no. 57326760 sort code 30-96-26

Please mark payment with KOL + your surname and please email confirmation that you have paid.

Name 1 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Dessert \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name 2 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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If you have any food allergies or special dietary requirements please note under:

\*Please make sure your selections & payment is received before Monday 6th January 2020\*

Starters:

1. Roast tomato and basil soup served with homemade bread.
2. Chicken liver parfait, chef’s tomato jam with Melba toasts.
3. Melon, Parma ham, peppery rocket leaves and raspberry vinaigrette.

Mains:

1. Roast topside of Ashdale beef.
2. Local pork loin, apple sauce, stuffing and crackling.
3. Classic fish pie, topped with cheddar mash and seasonal vegetables.

Dessert:

1. Sticky toffee pudding with caramel sauce.
2. Lemon cheesecake mousse.
3. Apple crumble and custard

Tea or coffee