

WIM/WSX Christmas meal

The WIM/WSX Christmas meal for this year will be held at the Charlton Inn, Bournemouth Road, Charlton Marshall, Blandford Forum, Dorset. DT11 9NH on Friday 6th December at 7.00pm for 7.30pm.

The Charlton Inn has a separate room that will accommodate us and their Christmas menu which is attached has numerous choices for each course and the costs is £27.50 for 2 courses and £32.50 for 3 courses including coffee or tea and a mince pie.

They require our pre orders by 23rd November together with a £5 deposit but to save unnecessary transfers We would suggest that payment is also made in full by that date. We understand that should anyone have to withdraw after the pre orders have been sent in that only the £5 deposit will be lost as payment in full for the meal is not required until the night.

Please can WIM members advise Trevor Bridle, email trevorbridle@btinternet.com, by return if they feel they will be able to come along and then send pre orders to him by 23rd November with payment in full then being made to the Wimborne Orienteers bank account HSBC sort code 40 46 37 account number 91153390 also by 23rd November.

Alan Hooper will co-ordinate the WSX entries.

The Charlton Inn Christmas Menu

2nd-24th December

2 Courses £27.50 3 Courses £32.50

Starters

Spicy Parsnip Soup (G,F) V

Somerset Mushrooms, Button mushrooms in a creamy cheddar cheese sauce, smoked bacon, apples & cider (G,F)

Breaded Brie with Cranberry Dip V

Chicken Liver Pate with Toast & Chutney

Goujons of Plaice with Lemon Mayo

Lamb Kofta Kebabs with Mint & Yoghurt Dip

Mains

Traditional Roast Turkey (G,F Option Available)

Fillet of Beef Stroganoff with mushroom Rice

Venison Bourguignonne, tender diced venison in a rich red wine sauce, with smoked bacon, baby onions, mushrooms & brandy (G,F)

Fillet of Salmon in a cream, white wine, dill & smoked salmon sauce (G,F)

Chicken Princess, chicken breast stuffed with smoked ham & asparagus in a cream, white wine & mushroom sauce (G,F)

Half a Roast Duck with Port & Redcurrant sauce

(V) Mushroom & Cashew Nut Stroganoff with mushroom rice

(V) Moroccan Vegetable Tagine with lemon & coriander cous cous

ALL SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES

Desserts

Traditional Christmas Pudding with Brandy Sauce or Cream

Gooseberry & Elderflower Crème Brulee (G,F)

Lemon Tart with Cream or Icecream

Raspberry & White Chocolate Roulade (G,F)

Fresh Fruit Salad (G,F) with cream or Icecream

Trio of Cheeses with crackers, chutney & grapes (G,F option available)

COFFEE OR TEA & MINI MINCE PIE