

# A. G. M.     P R O G R A M M E

## Saturday 16<sup>th</sup> November 2019

Registration from 10.00am

Lunch available 12.00 Noon until 1.00 pm

1.30 pm Annual General Meeting

Static Exhibition and Members' Exhibits - all day



ANNUAL DINNER 7.00 for 7.30 pm

### Menu

*Salmon & Prawn Roulade, chive, citrus dressed leaves, rustic bread*

*Vegetarian Alternative: (Pre-ordered only)  
Watermelon & Feta Salad, mint, black pepper*

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*Beef Bourguignon Open Filo Pie, potato dauphinoise, seasonal veg*

*Vegetarian Alternative: (Pre-ordered only)  
Caramelised Shallot Tart Tatin, butternut squash, goats cheese, rosemary oil*

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*Warm Pear & Frangipane Tart, almond cream*

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*Freshly Brewed Tea or Coffee, mint chocolates*

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*Selection of British & Continental Cheeses, chutney,  
selection of biscuits, celery, grapes & dried fruit*

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**2019 AWARDS PRESENTATION**

Please note that this is a formal dinner. Recommended attire for gents is black tie or lounge suits