

**Over 60s London Christmas Lunch RSVP**

The Lansdowne Club

9 Fitzmaurice Place, Mayfair

London W1J 5JD

*Nearest tube: Green Park*

Wednesday 5 December 2018

12.30pm for 1.00pm lunch

**I will / will not be attending** (please delete as appropriate)

**Name.………………………………………………………………………………………….......................**

**Joining Year…………....Leaving Year……………....Address…………...........................................**

**……………………………………………………………..Post Code………………………………………**

**Email………………………………………………………Telephone………………………..…………….**

**Mobile…………………………………………………….Special dietary requirements? NO / YES**

**(please specify)…………………………………………………………………………………..…………**

The lunch is two courses with wine (please find the menu overleaf)

The cost is **£35**

**Pay online:** To the OCA account with the reference **‘your surname/60sLUNCH’**

Sort code: **30-91-35**

Account number: **01762373**

**Payment by cheque:** Cheques payableto **‘Old Caterhamians Association’**

Please return this form to Annie Hebden, Alumni Officer:
Caterham School, Harestone Valley Road, Caterham, Surrey, CR3 6YA

or annie.hebden@caterhamschool.co.uk

***PLEASE NOTE:*** *Regarding access, there are eight steps from the front door to the lift.*

*A ramp can be used for manual wheelchairs, but it is not suitable for electric wheelchairs.*



**Over 60s London Christmas Lunch Menu**

**Wednesday 5 December 2018**

Please clearly indicate your menu choices, and return to Annie Hebden, Alumni Officer:
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**Red wine** 🞎 **White wine** 🞎

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| **Ballotine of Norfolk Turkey stuffed with Sage and Onion** *served with Roast Fondant Potato, Pigs in Blankets, Maple Carrots, Brussel Sprouts, Broccoli and Thyme and Lemon Gravy*  |  |
| **Seared Cornish Seabream** *served with Carrot and Courgette Spaghetti, Basil Gnocchi and a Salsa Verde Dressing*  |  |
| **Squash, Lentil and Chestnut Timbale** *served with Charred Cauliflower, Maple Carrots, Baby Leeks and a Tomato and Saffron Fondue Sauce* |  |
| *~ ~ ~ ~* |  |
| **Christmas Pudding** *served with a Warm Mulled Wine Berry Compote and Vanilla Ice Cream* |  |
| **Eggnog, Citrus and Candied Ginger Cheesecake** *served with Honey and Ginger Ice Cream*  |  |
| **Selection of Cheese** *served with Biscuits, Grapes, Celery and Chutney*  |  |