

CTC Cambridge Annual Dinner

Venue: The Lord Byron Inn; Trumpington (prev called "The Unicorn")
(22 Church Lane; Trumpington; Cambridge; CB2 9LA)

Saturday 20th April 2013, 6:30 p.m. for 07:00 p.m.

Starters

	Ciabatta of sardines & choron sauce.
	Chef's chicken Cesar salad.
	Homemade soup leek and potato.

Mains

	Chicken chasseur with sautéed potatoes & seasonal veg.
	Pan fried salmon fillet served with sautéed new potatoes and seasonal veg.
	8oz Rump steak with grilled tomatoes, mushrooms & gourmet chips with a choice of peppercorn or béarnaise sauce.
	Butternut squash and thyme risotto topped with parmesan shaving served with garlic bread.

Desserts

	Crunchy cranberry and chocolate torte.
	Brownie served with vanilla ice cream.
	Tangy lemon & lime tart with Chantilly cream.
	Bread & butter pudding.

Coffee

COST: £17.00 for 3 Courses

(A service charge is additional: this will be paid from club funds)

To book your place(s) - by 31st March 2013 please

- **TICK** your menu choices on the Menu above
FILL in your **NAME** and **TELEPHONE NUMBER** below.
Return by post: Send this slip and payment (cheque payable to M. Stapleton) to:
Mike Stapleton (CTC); 87, Beechwood Avenue; Melbourn; Nr Royston SG8 6BW.
- **BOOKINGS** by 31st March please. Cheques payable to "M. Stapleton".
Your Telephone number is needed to confirm your booking.

NAME(s):	
TELE NO:	
PAYMENT:	£17 per person