**AUTUMN LUNCH WEDNESDAY 12TH OCTOBER 2022.**

**PRICE £30**

COFFEE FROM 9.45AM. START 10.30AM TO 3.30PM

GAMEKEEPER’S INN, LONG ASHES PARK, SKIPTON, BD23 5PN

**INCLUDES 2 COURSE LUNCH + TEA/COFFEE**

**Morning Speaker – Roger Wilson-Crane – Roger is a local author living in Settle and he will talk about how growing up in the area inspired him to write a very humorous book.**

**Afternoon Entertainers – The Harrogate Spa Town Ukes – a very entertaining Ukelele Band who play at many local events all for charity.**

**Booking opens 1st July until 20th September. Confirmation will be sent out by email from 26th September.**

From WI

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| **Name of member attending** | **email** | **Main Course A, B or C** | **Dessert 1, 2 or 3** |
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See overleaf for more space to insert members/menu choices

Either please make **ONE** cheque payable for the full **AMOUNT** to NYWFWI and send to North Yorkshire West Federation of WIs, Alma House, Low St Agnesgate, Ripon, HG4 1NG. Please list the event on the reverse of the cheque.

Or alternatively pay by **BACS** as an on-line payment using:  Sort Code: 05-07- 17   Account No: 35739439 and sending a confirmatory email with completed form to nywfwi@btconnect.com

Contact Name and address …………………………………………………………………………………………………………….

Telephone Number: Mobile:

Signed

**BOOKINGS are non–refundable.**

Confirmation will be emailed out. Please note photographs taken at the event may be used on Social Media.

**DISCLAIMER**: Participants take part in **ALL** Federation events and activities at their own risk.

**PLEASE TURN OVER TO SELECT YOUR MENU CHOICE!**

**Menu for Autumn Lunch**

**Main Course**

* A Chicken breast *wrapped in bacon*

*Fondant potato and a creamy white wine and tarragon*

*sauce (GF)*

* B *Fillet of salmon*, *crushed new potatoes and hollandaise sauce (GF)*
* C *Roast artichoke,* *sun blushed tomato, basil, and spinach*

*risotto (Vegan GF)*

All main courses served with a sharing platter of seasonal vegetables

**Desserts**

* 1 *Sticky toffee Pudding – butterscotch sauce and cream (V GF)*
* 2 *Keepers Mess - seasonal berries bound with Crème Chantilly and*

*meringue pieces (V GF)*

* 3 *Apple and Blackberry Crumble served with custard (Vegan, V GF)*

*Freshly Brewed Tea or Filter Coffee*

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