

## **Further Information:**

### **Menu Choice Starters**

- (A) Leek and Potato Soup
- (B) Classic Prawn Cocktail, Iceberg Lettuce, Marie Rose Sauce
- (C) Pressed Terrine of Ham Hock & Chicken , Dressed Leaves, Mustard Gel
- (D) Glazed Goats Cheese, Balsamic Dressing, Rocket, Toasted Pine Nuts

### **Main Courses**

- (E) Pan Roasted Salmon Fillet, Gremolata Crust, New Potatoes, White Wine & Dill Sauce
- (F) Slow Cooked Somerset Pork Belly, Champ Mash, Local Cider Jus
- (G) Confit of Creedy Carver Duck Leg, Creamed Potatoes, Port & Red Currant Sauce
- (H) Tortellini of Spinach & Ricotta, Wild Mushrooms, Wilted spinach, Parmesan All served with seasonal vegetables.

### **Desserts**

- (I) Mixed Berry Panna Cotta, Mango Sorbet
- (J) Selection of Homemade Ice Creams
- (K) Lemon & Raspberry Cheesecake, Ginger Crunch, Fruit Compote
- (L) Dorset Blue Vinny, Candied Walnuts, Chutney & Biscuits

Please send ticket applications and menu choices to Ian Maun. Cost of a ticket is £26, Cheques to be made payable to the Old Fosterians' Association.

Insert the code-letter indicating your menu choice and return to Ian Maun at

Dr. Ian Maun, 13 Higher Brimley, Teignmouth, Devon TQ14 8JS

e-mail: [wordsmith@eclipse.co.uk](mailto:wordsmith@eclipse.co.uk)

### **Accommodation**

There are a limited number of rooms available in the Grange Hotel at a specially negotiated B&B rate of £99.

Please contact the Hotel direct, on a first come, first served basis, quoting Reference 'FOSTERS'

The Annual General Meeting is at 3.30 p.m.

All Welcome!

Application by October 2nd is requested.

Seating is limited.

Reservations will be on a 'first come, first served' basis.

Please keep a record of your choice.