



Austin Healey Club

www.midlands-overseas.austinhealeyclub.org.uk Midlands & Overseas

Midlands & Overseas Centre Planned Drive & Lunch. Sunday 12th August 2018

We invite you to join us for our 2018 planned drive and lunch. This year we return to a previous venue that was so successful before. Menu choices must be made in advance.

The event will be based at the Dovecliff Hall Hotel, Stretton, Burton upon Trent Staffs DE13 0DJ. We shall meet there for morning coffee which will be served between 10:00 and 11:00am. There will then be one of Bob and Linda Kemp's planned drives. It will be of about 40 miles around Derbyshire, Staffordshire with a few picture clues to spot. At about 1:30pm we meet back at Dovecliff Hall for drinks, followed by a three-course lunch served at 2:00pm, followed by coffee/tea.

Please advise on the form below your menu selection from the next page, or whether you have any other special dietary requirements. Morning coffee and the 3-course lunch with coffee are included within the price, whilst any other food or drink is to be purchased separately.

For more information, contact either Robin Aistle 01455 822667 ahc@astle.plus.com or Bob Kemp 01283 760434 sprite@lrkemp.co.uk.

Please send, before Friday 20th July 2018, to:
Robin Aistle, Overfield, 66 Newbold Road, Desford Leicestershire LE9 9GS.



AHC Planned drive and lunch on Sunday 12th August 2018.

I enclose £.....at £25.00p per person, cheques payable to "Austin Healey Club"

Names	Membership no.		
Car	Reg. Number		
Email	Mobile phone		
Address			
Menu Choice state quantity	Sliced seasonal melon		Cream of tomato and basil soup
	Salad of chargrilled vegetables		Duck and orange pate
	Poached chicken supreme		Seared Scottish salmon
	Grilled Moroccan style lamb kebab		Aubergine, courgette and tomato roulade
	Selection of cheeses with celery		Bread and butter pudding
Summer pudding		Chocolate and mint terrine	
Dietary req'			



Sunday
12th August 2018

(V) Sliced seasonal melon with peppered strawberries
Salad of chargrilled vegetables, mozzarella and crispy cured bacon
(V) Cream of tomato and basil soup
Smooth duck and orange pate, Cumberland sauce and hot toast

Gently poached chicken supreme with stir fried vegetables and mushroom sauce
Seared Scottish salmon topped with north Atlantic prawns and sorrel sauce
Grilled Moroccan style lamb kebab on a bed of cous-cous and pomegranate
(V) Baked aubergine, courgette and tomato roulade, parmesan glazed

(V) Selection of cheeses with celery, grapes and biscuits
(V) Orange flavored bread and butter pudding with Cointreau soaked raisins
(V) Traditional summer pudding with clotted cream
(V) Rich Belgian chocolate and mint terrine, red fruit coulis

Fresh tea or coffee with mints
(V) -Suitable for vegetarians