



Dear Member,

**WYMONDHAM ATHLETIC CLUB – ANNUAL AWARDS NIGHT AND  
CHRISTMAS CELEBRATION 2009**

After a number of years being hosted by Norfolk Golf and Country Club for this annual event the committee has decided on a new venue for the 2009 Awards Night and Christmas Party. This years party will be held at the

**Easton Suite at Dunstan Hall**

**on**

**Saturday 5 December at 7pm for 7-30 sit down.**

The presentation will be held in a private room, where a three-course dinner will be served together with evening entertainment. I have attached the menu choices for the night.

The nominal cost of the dinner will be £30.00 per head. WAC is giving a subsidy of £7.00 per head for each member and 1 guest. Subsequent guests will pay £30 per person. Therefore cost to fully paid up members and their first guest will be £23 per person.

With a new venue this promises to be an excellent evening and a great opportunity to celebrate the clubs success and individual achievements throughout 2009.

If you would like to attend, please complete the booking form and menu choices, detach and return to David Hazleton either at the club or you can post to: 21 Longview Hethersett, Norwich, NR9 3JN

Please make cheques payable to: Wymondham AC

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Members Name:.....

Guests Name(s).....

Total Number in Party.....

Full Payment.....(Number in Party X £23.00)

Full Payment.....(Number in Party X £30.00)

Please make all Cheque's Payable to Wymondham AC.

Please Complete the Menu Choices attached and hand in with Full Payment by Friday 20<sup>th</sup> November 2008.

**WYMONDHAM ATHLETIC CLUB**

**ANNUAL AWARDS NIGHT AND CHRISTMAS CELEBRATION**  
**2009**

**SATURDAY 5 DECEMBER 2009**

Please indicate menu selections at the bottom of this sheet this sheet.

Name.....

STARTERS:

- A. Broccoli and Stilton Soup
- B. Terrine of Ham Hock, Watercress Sweet Onion Chutney, Granary Bread
- C. Crown of Galia Melon with Pineapple dice and Mango Sorbet

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MAIN COURSES

- A. Roast Norfolk Turkey with Stuffing, Bacon wrapped Chipolata and Rosemary Jus
- B. Escalope of Salmon baked with Tomato, Mozzarella and Basil
- C. Braised Beef Steak, Colmans Mustard Mash in a Red Wine Gravy
- D. Puff Pastry case of Roasted Mediterranean Vegetables and Goats Cheese, Red Pepper Coulis

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SWEETS

- A. Christmas Pudding with Brandy Sauce
- B. Dark Chocolate and Amaretto Torte
- C. Classic Lemon Tart served with Lemon Sorbet and a Raspberry Coulis.

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Coffee and Mince Pies

**Menu Choices:**

<b>Member.</b>	Starter:	Main	Sweet
<b>Guest.</b>	Starter:	Main:	Sweet