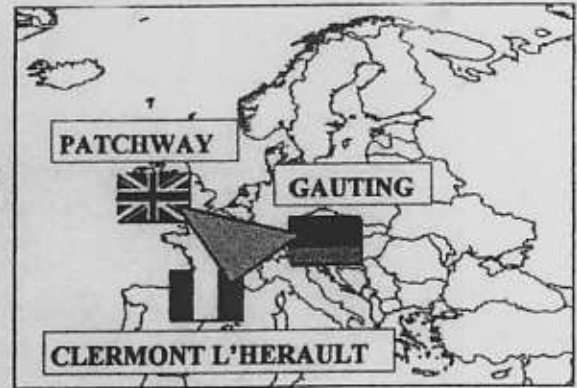


PATCHWAY TWINNING NEWSLETTER



PATCHWAY TWINNED WITH CLERMONT L'HERAULT AND GAUTING

Number 56

April 2010

ANNUAL DINNER

We have now booked the Annual Dinner at Thornbury Golf Club (opposite the Leisure Centre) on Friday 30 April at 7.30 for 8 p.m. and very much hope that all members will be able to attend.

The menu is attached and you will see that there is an excellent choice. The cost is £19.95 to include gratuity. Please contact John Thomas on 01454-612577 to book your places and give him your menu choices.

We are arranging transport with Four Towns & Vale Link Community Transport and this can be booked with John Hooper on 0117-969-9544.

VISIT TO CLERMONT L'HERAULT

The Committee is delighted at the response from members and we now have a party of over 20 people for a weekend visit to Clermont l'Hérault at the end of June to celebrate 15 years of twinning with Patchway,

GAUTING VISIT IN 2010

Thank you to those who have offered accommodation to visitors from Gauting from 30 July to 2 August.

We would be glad of more hosts, so please let John or Lucy know if you can help us.

MEMBERS OF THE COMMITTEE ARE: Alan Bamforth, Steve Bloggs, Jill Clapp, Richard Clark, Ken Dando, Jenny Gammon, Lucy Hamid (Secretary), John Hooper, Derek Horner (Treasurer), Paul & Elaine Martin, Annette Morgan, Alex Scaman, John Thomas (Chairman), Ian White (President) and Win Williams.

Function Menu

*Classic French Onion Soup
with parmesan crouton served with a crusty roll and butter*

*Plump Prawn and Cherry Tomato Salad
served with a spicy Marie rosé sauce and harvester bread*

*Grilled Goats Cheese
Crustini set on a bed of mixed leaves with a pesto dressing*

*Oven Roasted Chicken Breast
with a chasseur sauce*

*Seared Scottish Salmon Fillet
with a lemon parsley butter*

*Roast Pork Chop
topped with caramelised apples and a light Dijon cream*

Mediterranean Vegetable Risotto

*All the above main courses are served with a selection of fresh
steamed vegetables roasted and new potatoes*

*Warm chocolate fudge cake
served with a vanilla ice cream*

*Summer Fruit Mousse Cake
with a mixed berry compote*

*Warm Bakewell Tart
served with custard*

Coffee and Dinner Mints