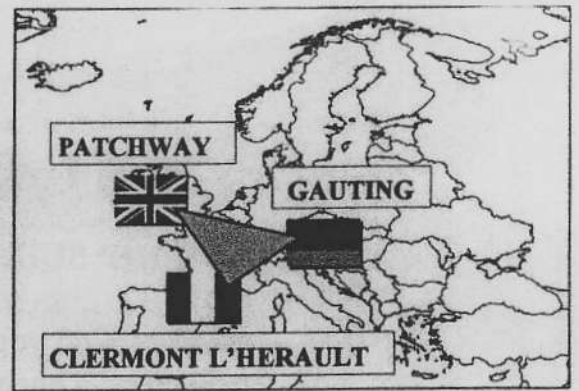


# PATCHWAY TWINNING NEWSLETTER



PATCHWAY TWINNED WITH CLERMONT L'HERAULT AND GAUTING

Number 61

February 2012

## VISIT TO GAUTING

We will be visiting Gauting from 16-22 May and flying with Lufthansa from Heathrow Airport. You are very welcome to join the group, which is likely to be around 20 people.

We will be collected from Munich airport by bus and the programme is

Friday 18<sup>th</sup>: Excursion to Ingolstadt organised by the twinning association

Saturday 19<sup>th</sup>: Official celebration of 10 years twinning between Patchway and Gauting, followed by an evening of dance and music.

Sunday 20<sup>th</sup>: Traditional parade.

This means we will have two free days to visit Munich or the lakes to the south of Gauting, according to individual interests.

## ANNUAL DINNER

The Annual Dinner will be held on Friday 23 March at 7.30 pm at Bristol Golf Club, Blackhorse Hill, Almondsbury. The cost of the three course meal is £18 and the menu is attached. Please ring John Thomas on 01454-612577 to make your booking and also to select your menu choices.

There will be transport from Patchway by minibus if you wish to use this service at a cost of £2.50 per person.

We look forward to seeing you on the night. There will be a raffle for Association funds.

## MEMBERSHIP SUBSCRIPTIONS

If you have not paid your membership this year (due at the AGM in July) please send a cheque for £5 or £10 per family to our Membership Secretary: Jenny Gammon, 224 Dewfalls Drive, Bradley Stoke, Bristol BS32 5NY

**MEMBERS OF THE COMMITTEE ARE:** Alan Bamforth, Steve Bloggs, Jill Clapp, Richard Clark (Schools Representative), Jenny Gammon, Lew Gray, Lucy Hamid (Secretary), John Hooper, Derek Horner, Paul & Elaine Martin, Annette Morgan, Eve Orpen, Alex Seaman, John Thomas (Chairman), Ian White (President) and Win Williams (Treasurer).

Menu for dinner at Bristol Golf Club, Friday 23  
March at 7.30 p.m.

Starters

Chicken & Liver Cognac Pâté:

Pan fried chicken livers with cream, fresh herbs, cognac & spices.  
Served with onion marmalade & rustic melba toast

Toasted pesto & smoky bacon Bruschetta:

Freshly toasted bruschetta, topped with pesto, rocket & smoky  
bacon and drizzled with balsamic glaze

Chef's Soup of the Day:

Choice of 5 soups served with a freshly baked petit pain

Mains

Roast Sirloin of Beef:

Succulent sirloin of slow roasted beef, served with a rich red wine jus  
and Yorkshire pudding

Roast Chicken Breast with Feta Cheese:

Chicken breast filled with Spanish chorizo and topped with feta  
cheese & pine kernels. Served with red pepper compote

Twice Baked Cheese Soufflé:

Twice baked secret cheese & chive soufflé, served with lamb lettuce  
and beetroot salad. Drizzled with raspberry oil dressing

Puddings

Blackberry & Apple Pie:

Rich short crust pastry filled with juicy blackberries & apples

White Chocolate & Raspberry Roulade:

Crispy, chewy meringue layered with raspberry & white chocolate  
sauce, with raspberry coulis

Fresh Fruit Salad:

Exotic fruits peeled and chopped in a sweet citrus syrup, served with  
fresh pouring cream

Tea or Coffee & Mints