



**U3A Mountfort
Christmas Lunch
Wednesday 27 November 2024
The Embers Room, Papanui Club
310 Sawyers Arms Road, Bishopdale**

Join us from 12 noon on 27 November for our Xmas lunch. The buffet lunch will be served at 12.30pm, giving members a chance to mix and mingle. The dining room is on the left at the entrance to the club. Free parking is available in the car park outside.

With a group subsidy applied, the cost for members is \$45 per person for the meal plus endless tea and instant coffee. Drinks and espresso coffee extra. The menu is shown below.

Internet banking payment to U3A Mountfort account number 06 0817 0220796 000. Please record your name and "Xmas" in the details/code column. One payment per person please. For those who prefer to pay by cash, please complete the form below and give it to Grant Pearson (Treasurer) at one of the next few meetings. Please register promptly as payment must be received by Wednesday 20 November 2024.

We need a few members who belong to the Papanui Club or an affiliated club to avoid having to pay for a liquor licence. If you do belong to a club, please fill out the club and membership number details below and hand the form in to Grant at U3A or email your details to Grant.

Organiser: Grant Pearson (0274 339 371), g.pearson@xtra.co.nz

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Christmas Lunch – Wednesday, 27 November 2023 at 12 noon

Name(s) _____

Phone Number _____

I/We enclose \$45 each

Amount enclosed _____

Papanui (or affiliate) Club Membership Details:

Club _____

Membership Number _____

EMBERS XMAS LUNCH MENU

Appetiser

Mixed seafood salad with Russian dressing and chilli prawn (G/F)

Cold Dishes

Mixed mesculin greens with red wine vinaigrette (G/F)

Honey roasted kumara, orange, toasted coconut and pumpkin seed salad (G/F)

Greek salad with smoked olives and marinated feta (G/F)

Gourmet potato salad with chives and smoky bacon (G/F)

Chicken salad with cos lettuce, shaved fennel, snow pea shoots and shaved parmesan

Hot Dishes

Chicken piccata on herbed orzo and Napoli sauce (G/F)

Maple glazed ham on the bone with pineapple salsa (G/F)

Turkey wellington with cranberry sauce and gravy

Medley of herb roasted seasonal vegetables (G/F)

Roasted gourmet potatoes, Maldon salt and balsamic reduction (G/F)

Desserts

Bread and butter pudding, bloomed sultanas and toasted almonds with Kahlua sauce

Christmas mince pies

Mini pavlovas with Chantilly cream and rhubarb compote (G/F)

Tropical fruit salad with passionfruit syrup (G/F)