

Complimentary drinks available are Prosecco, Budweiser or Corona. Please indicate against each member / guest P, B or C to show which drink is required.

Name of Member _____

Name of Guest 1 _____

Name of Guest 2 _____

Name of Guest 3 _____

Name of Guest 4 _____

Name of Guest 5 _____

Castlefields Golf Club



Est. 1903

*Annual Dinner Dance
&
Prize Presentation 2019*

Prego Italian Cafe Bar & Restaurant

Saturday 16th November 2019

Please email or return this sheet to the Treasurer as below. You can pay by:

- * Bank Transfer - Sort Code 20-35-84 & Account Number 60256587. Please use your name as the reference.
- * Cash or cheques payable to “**Castlefields Golf Club**”

Mr N Bell – Treasurer
nigel.s.bell@blueyonder.co.uk
121 Halifax Road, BRIGHOUSE, HD6 2ED
Telephone : 07904 109861

Captain: Mr Matthew Spink

The Captain would like to invite members and guests to the Annual Dinner Dance and Prize Presentation 2019.

The venue is Prego Italian Cafe Bar & Restaurant, Brighthouse and the cost is £27.50 per head (including complimentary drink on arrival), payable in advance.

Would Prizewinners please notify the Captain if they are unable to attend.

Arrivals at 7.00 pm for 7.30 pm with the last orders at 11.45pm.
Dress will be either lounge suits or black tie.

Menu:

- Starters:*
- A Pasticcio Di Pollo** - Homemade chicken liver pate with toasted homemade bread & pear chutney.
 - B Zuppa Del Giorno** - Soup of the Day with homemade bread.
 - C Caprese Rustica (v) (n)** - Torn mozzarella, sun blushed & cherry tomatoes with wild rocket & homemade pesto dressing.
 - D Funghetti Misti Saltati Con Aglio E Crema (v) (gf)**
Mixed mushrooms sautéed with garlic, white wine & cream.
 - E Tortina Di Pesce Misto** - Mixed fish, spring onion & potato cake, fried & served on mixed leaves with zesty lemon mayonnaise.
- Mains:*
- F Pollo Crema E Funghi** - Pan cooked chicken supreme in a creamy mixed mushroom sauce with sautéed fingerling potatoes.
 - G Lasagne Al Forno** - Traditional oven baked beef lasagne.
 - H Fettuccine Fattore** - Fettuccine Pasta with chicken, mushrooms, onions, garlic, tomato sauce and a touch of cream.
 - I Patate Dolci E Broccoli. (v)** - Sweet potatoes with broccoli, chilli, pine kernels, goat's cheese, honey & balsamic reduction.
 - J Branzino Alla Sarda (£2.00 additional charge)** – Sea Bass fillet pan-fried with cherry tomatoes, garlic, olive oil with sautéed new potatoes
- Desserts:*
- K Tiramisu** - Traditional Italian desert.
 - L Cheese Cake of the Day.** Served with cream.
 - M Profiteroles.** Served with cream.
 - N Chef's Selection of Ice Cream.**

Coffee:

Please inform us of any special dietary requirements.

Please complete **both** sides of this reply slip with the names, menu and complimentary drink choices of you and your guests and return with full payment to the Treasurer – details overleaf - by **2nd November**. Any cancellations must be made verbally to the Treasurer. No refunds can be made for cancellations after the closing date.

- * Name of Member _____
- * I / We require _____ places at £27.50 per head.
- * I / We require _____ places at £29.50 per head (Sea Bass)
- * Please seat us with the following parties, if possible

Please tick your menu choices below:

	Starter					Main					Pudding			
	A	B	C	D	E	F	G	H	I	J	K	L	M	N
Member														
Guest 1														
Guest 2														
Guest 3														
Guest 4														
Guest 5														