



**ILKLEY & DISTRICT MOTOR CLUB
ANNUAL AWARDS PRESENTATION & DINNER**



**Mercure Leeds Parkway Hotel
SATURDAY 3rd FEBRUARY 2018**

£27.00 PER PERSON

Potato and Leek Soup

Beetroot salmon gravlax, potato & dill salad, dressed watercress

Slow cooked belly pork & confit duck terrine, apple & cider chutney

OoOOoo

Seared Salmon, crispy leeks, champagne sauce

Lamb two ways, mini shepherd's pie & confit lamb shoulder, mint & redcurrant jelly

Honey roast loin of pork, sea salt crackling, sage & onion stuffing, apple sauce

Beetroot & Blue cheese risotto, candid walnuts & thyme (vegetarian option)

ooOOoo

Sticky toffee pudding with stickier toffee sauce

French Apple flan, vanilla ice cream dusted with cinnamon sugar

Cheese and Biscuits

ooOOoo

Freshly Brewed coffee and Mints

ooOOoo

(Formal attire required please)

Please makes your selections on the reverse side of this menu and pass it along with your payment to Karen / Leon Humphries at any future event.
If anyone has any special dietary requests let us know and we do our best to accommodate these.



IDMC Annual Dinner Dance and Prize Presentation : Saturday 3rd February 2018



Please see details and menu in the January Newsletter or on the website. Places may be booked through Karen / Leon Humphries
 At Motor Club Meetings OR by post to 152 Green Lane, Cookridge, Leeds LS16 7JQ - Or by email - karen.humphries@ringways.co.uk
 Please do not hesitate to contact Karen on 07802 833404 for further information.

Please indicate your choice of menu by placing a tick in one of the Starter, Main and Sweet Choices.

The dinner is £27.00 and cheques should be made payable to Ilkley and District Motor Club Ltd

Please return to a committee member, or Karen / Leon by FRIDAY 19th JANUARY - you will appreciate that the menus need to be forwarded to the hotel with a table plan two weeks prior to the event and it does take time to sort out the details.

TITLE	CHRISTIAN NAME	SURNAME	STARTER			MAIN				SWEET			ANY SPECIAL DIET
			Leek & Potato Soup	Beetroot Salmon Gravlox	Pork & Duck Terrine	Seared Salmon	Lamb Two Ways	Honey Roast Pork	Beetroot & Blue Cheese Risotto	Sticky Toffee Pudding	French Apple Flan	Cheese & Biscuits	

PLEASE LET ME KNOW IF YOU HAVE ANY SPECIAL REQUESTS WITH REGARD TO THE SEATING PLAN (MAXIMUM NUMBER OF PEOPLE PER TABLE I 10) - WE WILL DO OUR BEST TO MEET ANY SPECIAL REQUESTS!!!