

LDWA KENT GROUP CHRISTMAS LUNCH

Dear Members

Our annual family Christmas lunch will be at the marvellous London Beach Hotel, just outside Tenterden, on Sunday December 4.

It is always a lovely occasion, and an opportunity for members and their families to meet and talk in delightful surroundings. The staff at the hotel always do a fabulous job and the chef provides a mouth-watering menu.

This year we are asking members to contact the hotel themselves to make their own bookings and arrange payment. It is a three course menu, plus coffee, which is costing £22.50 per person.

Please find attached the menu, so make your choices and contact Rebecca Smith at the hotel.

You can make your choices and send them to Rebecca at London Beach Hotel, Ashford Road, St Michaels, Tenterden, Kent TN30 6HX. Cheques should be made payable to London Beach Hotel.

Or you can telephone Rebecca at the hotel on 01580 766279, or you can email her at rebecca@londonbeach.com with your selection to arrange payment by credit card.

However you choose to do it, Rebecca must have your selection and payment by MONDAY NOVEMBER 21st.

On the day itself, we will meet in the bar at the hotel at around noon, before going in to eat at around 1pm. For those who want it, there will be a seven-mile walk, starting from the hotel at 9.30am.

Best wishes,

Graham Smith,

Secretary, LDWA Kent Group

Long Distance Walkers Christmas Menu 2011

Home-Made Soup of the Day

Avocado & Prawn Tian

Pickled Cucumber & Balsamic Vinegar

Chicken, Spinach & Roasted Pepper Roulade

Rocket Salad & Sun Dried Tomato Pesto

Ham Hock & Black Pudding Scotch Egg

Pea Mousse & Mustard Mayonnaise

Confit Tomato, Smoked Cheddar & Spring Onion Tartlet

Mixed Leaves and a Honey & Mustard Dressing



Roasted Kentish Turkey

*Sage & Chestnut Stuffing, Goose Fat Roast Potatoes, Smoked Bacon Chipolata
with Traditional Gravy*

Grilled Fillets of Sea Bass

Wilted Spinach, Roasted New Potatoes with a Mussel & Chive Beurre Blanc

Confit Duck Leg

Fondant potato, Savoy Cabbage with a Bacon & Madeira Jus

Roasted Vegetable Wellington

Spring Onion Mash with a Chervil Butter Sauce

Roast Fore Rib of Beef

Yorkshire Pudding, Goose Fat Roast Potatoes with Traditional Gravy



Strawberry & Vanilla Cheesecake

White Chocolate Ice Cream & Strawberry

Platter of Local Cheese

Celery, Grapes with Tomato Chutney

Dark Chocolate Brownie

Toffee Sauce with Rum & Raisin Ice Cream

Christmas Pudding

with Brandy Crème Anglaise