York Branch RDG OCA

This year the regiment are holding a number of different events in York 15th and 16th August. These include our right to the freedom of the city so there will be a parade though York on the Friday followed by a small invitation only Reception in the Merchant Tailors Hall and drinks and a buffet at the Hilton Hotel York. On the Saturday is the laying up of the old standard of the 4/7th Royal Dragoon Guards in the Regimental Church with again a parade including members of the Association. Further details on these events will come via Home Headquarters.

On Saturday night there will be a dinner at the Beechwood Close Hotel for anyone interested.

As usual for anyone wishing to stay at the Beechwood, we have again managed to organise reduction on the cost of the rooms, (£80.00 instead of £85.00), so they are slightly more than last year. They are also doing a 3 for 2 booking at a cost of £170.00. When you book please say that you are part of the “Grimshaw” party and confirm the cost. If there are any problems please let me know. Please book early.

Once again we hope to have the pipers in attendance.

**Attached are the dinner details.**

Venue; **Beechwood *Close Hotel , 19 Shipton Road .York , YO30 5RE ; Tel 01904 658378***

Date; **16th August**

Time; **7pm *for 7.30pm***

Cost; ***£24.00 per head***

Will you please complete the attached, circling your choice of menu, and return to me at the address below with a cheque for the full amount of the meals by ***Monday 28th July***

**Starters**

1. Tomato & Basil Soup,
2. Homemade Giant Duck Samosa, Dressed leaves, Plumb sauce
3. Homemade Chicken Liver Pate, Brown Toast, Apple & Sultana Chutney

**Main Courses**

1. Lamb Shank on a bed of Wholegrain Mustard with Cider Jus
2. Homemade Pork Wellington , Mushroom duxelle, served with Cider Jus
3. Pan Fried Fillet of Sea Bass, Prawn and Capper Butter
4. Vegetarian Option to the chef’s special recipe

**Desserts**

1. Apple & Pear’s with a Crumbled Oat topping, with Creamy Custard
2. Citrus Cheesecake, Chantilly Cream & Fruit Coulis
3. Profiteroles Deep Filled with Fresh Cream, topped with Chocolate Sauce

**Coffee and Mints**

**A glass of Red or White Wine**

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 **Dinner 16th August 2014**,

Name…………………………………………………………………………………....I will/will not be attending.

Guests………………………………………………………………………………………………………………………………………….

Menu Starter A B C

 Main Course 1 2 3 4

 Dessert 5 6 7

Cost; £24.00 per head

 **Cheque payable to: York Branch RDG OCA** £………………………

**Capt (retd) B Grimshaw**

**11a Calf Croft Whitwell Worksop S80 4UE**

**Tel 01909 726362**