

**THE CARDIFF U3A CHRISTMAS LUNCH WILL BE HELD AT THE CELEBRITY RESTAURANT, ST. DAVID'S HALL ON WEDNESDAY 10TH DECEMBER AT 1.PM. THE COST IS £16.75 FOR THREE COURSES.**

Last year's Christmas Lunch was well attended and voted an excellent event and it is hoped that this year's will prove as popular. The menu offered is detailed below and please make your choice by placing a tick against the course required, and return the form as soon as possible together with your cheque made payable to **CARDIFF U3A**.

at the November monthly meeting or to Miss Carole Wainwright, \_\_\_\_\_  
by 20<sup>th</sup> November.

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**STARTERS**

Home-made winter vegetable soup with welsh rarebit crouton

Wild game terrine with redcurrant jelly and toasted rustic bread

Stuffed mushrooms with St. Iltyd cheese, breadcrumbs, lemon oil & sherry dressing

Japanese style breaded prawns with chilli dip

**MAIN COURSE**

Roast turkey with bacon roll & cranberry stuffing

Roast beef with Yorkshire pudding and horseradish sauce

Baked whole trout trimmed to fillet, wrapped in leeks & bacon with lemon herb butter

Roast aubergine filled with cous cous, melted cheese & sun dried tomato sauce

**DESSERTS**

Traditional Christmas pudding with brandy sauce

Choux buns with whipped cream & dipped into sweet Merlyn liqueur & coffee icing

Shot glass chocolate mousse with warm mini chocolate muffin & white choc sauce

Home-made Sherry trifle

**NAME ADDRESS AND TELEPHONE NO.**