SOCIETY OF OLD FRAMLINGHAMIANS

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22 March 2016

SOF WEST OF ENGLAND SUPPER-FRIDAY 27 MAY 2016

Dear OF,

Another year has come round and I have organised another SOF supper in this area.

As you know, the ownership of the Angel Inn at Hindon has changed after many years and therefore we will be at an exciting new venue, The Grosvenor Arms in the centre of nearby Shaftesbury. Due to a lot of weddings at that time of year I have had to move our booking to a Friday evening – 27 May 2016 at 7.15 for 7.45pm. I've attached a menu to choose from in advance.

Can I ask for £35 per head, in advance of the evening, which will cover an excellent 3 course meal. As in previous years I'll ask for a balance on the evening for drinks before and during the meal. Guests are very welcome and encouraged. Thanks to our new financial arrangement with the College, there is good news if you are under 30! The first 10 to apply who are under 30 will only pay 50% of their Supper cost. I'd also love to hear from anyone who would be happy to make a brief after dinner speech, in addition to me.

Please complete the form below and return it to me, together with your cheque (payable to C R Essex) or credit 20-13-42 and 50353698 by **Friday 6 May, but the earlier the better**.

Overnight accommodation is available at the Grosvenor Hotel but I would advise you to book as soon as possible. Shaftesbury also has a number of other hotels and B&Bs. The hotel is also near Gold Hill made famous in those Hovis adverts and other features like the Abbey.

My wife and I look forward to seeing you and your guests on the evening.

Yours sincerely,

Chris Essex (K69 – 75), SOF President

I enclose a cheque (payable to C R Essex) for places, at £35.00 per person for the West of England Supper.		
My name		My guest will be
Years at the College	Telephone:	E-Mail
My Starter	My Main	My Finish
Guest Starter	Guest Main	Guest Finish
Address and Postcode (if different to this mailing):		

SOCIETY OF OLD FRAMLINGHAMIAN MENU

FRIDAY 27 MAY 2016

To Start

Chicken liver parfait, plum chutney, toasted sourdough
Thai salmon & Dorset crab cakes, sweet chilli dressing
Wild mushroom linguini, basil, parmesan (V)

To Follow

Roast chicken breast, celeriac puree, chestnut mushroom sauce

Braised lamb shank, courgette, mash potato

Pumpkin risotto, toasted seeds, caramelized red onion, rocket (V)

Main courses served with seasonal vegetables & buttered new potatoes unless otherwise stated

To Finish

Sticky toffee pudding, Dorset clotted cream

Lemon posset, vanilla shortbread

Selection of local cheeses, local biscuits, chutney

