

# Area 57 (Enfield) Newsletter

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Published by Kim'n'Roy

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There were seven members in attendance at the October club meeting, putting the world to rights.



As I said last month, the meeting on Monday 2nd December will be the pre-booked Christmas Dinner. I have made quite a good start with menu choices and deposits. I need the rest at the November 4th meeting. The deposit is £10 per person. If anybody prefers to do a bank transfer, give me a ring and I can give you the account details. The festive menu is shown below.



The usual end of season show at Buntingford was very succesful; masses of people and plenty of sunshine. Our regular spot over the past three years is at the front of the old Buntingford school, which is a real sun trap. This year Brian was parked with us, so people were able to compare the differences between the XK120 and the XK150. Peter and Eric were also there.





# STARTERS

Roast parsnip, rosemary & truffle soup, sourdough toast, truffle oil Vea, Nga

Severn & Wye smoked salmon, lilliput capers, red onion, chives, lemon, malted bloomer bread, butter Nga

Brie & cranberry tart, watercress, olive oil, cranberry sauce V

Duck, green peppercorn & orange terrine, orange & cranberry compote, baby gherkins, sourdough toast Nga, ‡

## MAINS

All served with tenderstem broccoli, Brussel sprouts, roasted carrots & parsnips

Roast turkey, sage, onion & cranberry stuffing, Old Spot sausage wrapped in smoked bacon, roast potatoes, red wine gravy Nga, ‡

Slow cooked beef, baby onions, rich red wine jus, buttered mash Nga, ‡

Pan roasted chicken supreme, leek & mushroom cream sauce, truffle oil, buttered mash Nga, ‡

Pan seared seabass fillet, lemon & herb crumb, crispy new potatoes, parsley cream sauce, caramelised lemon Nga, ‡

Mushroom bourguinion pie, buttered mash, red wine gravy Vea, Nga, ‡

## PUDDINGS

Mac's Stronghart Christmas pudding, brandy sauce, strawberry V, ‡

Trillionaire tart, chocolate pastry with caramel & chocolate ganache, chocolate sauce, vegan vanilla ice cream Vea, Nga

Mascarpone tart, cranberry & orange compote, clotted cream ice cream, freeze-dried raspberries V, ‡

Toffee & honeycomb cheesecake, toffee sauce, honeycomb ice cream V, Nga

Mini mince pies, coffees and festive cocktails available

Add a cheese board & Thomas Fudge's crackers £9.45 V, Nga Vintage Barber Cheddar, Goat's Cheese, Yorkshire Blue, quince jelly, Thomas Fudge's crackers, salted butter

3 COURSES - £36.50 | 2 COURSES - £32.50 | BOXING DAY 3 COURSES - £42

A discretionary service charge of 10% will be added to your bill for parties of 8 or more. £10 deposit per person | Children 12 and under dine half price.