

## KEBC CHRISTMAS DINNER 2017

Our Christmas Dinner is at the Crabshell on Wednesday 13 December, starting at 7.00 for 7.30pm (sitting down). Please let us know if you are making up a party with other members so that you can be allocated seats together. A table plan will be available on arrival.

The options for the meal are :

Two courses Starter & main or main & dessert £21.00 per person

Three courses Starter, main & dessert £26.00 per person

(The cost includes a small tip for service.)

The Crabshell will give their usual discount for drinks for those with 'I Love the Crabshell' cards if bought and paid for before 9.00pm on the day. Bottles of wine start at £18.50.

Filter Coffee/Tea can be ordered and paid for on the night at £1.00

Please fill in the slip on the right to let us know your choices and send it with your payment (cheques payable to KEBC) as soon as possible. There are a limited number of places as we shall only take over the main upstairs dining room, reservations will be made on a first come first served basis.

You may post-date your cheque to 1 December 2017.

Fill in a meal order for EACH person in your party and **KEEP** this side of the page as a reminder of your choices.

### TO START

	Person			
	1	2	3	4
Honey roasted parsnip soup, black truffle crème fraiche and roasted chestnuts.				
Slow braised pig cheeks, celeriac puree, black pudding fritter and sautéed wild mushrooms.				
Beetroot cured salmon gravlax with heritage beetroot salad and baby leaves.				

### THE MAIN EVENT

Butternut squash risotto with aged parmesan				
Pan fried John Dory, grilled fennel, lobster butter and mashed potatoes				
Roast turkey, duck fat roast potatoes, seasonal greens and roasted veg. with pigs in blankets and cranberry sauce.				
Jasper roasted rump cap of beef, duck fat roast potatoes, seasonal greens and roasted veg. With pigs in blankets and cranberry sauce.				

### THE SWEET SPOT

Christmas pudding with orange crème fraiche				
Chocolate fondant with clotted cream ice cream and toffee sauce				
Selection of Salcombe dairy ice creams with berries in a brandy snap basket				
West Country cheese board biscuits and marinated figs				

## BOOKING FOR MEMBERS ONLY.

Please fill in the order form below and **SEND WITH YOUR PAYMENT AND A STAMPED ADDRESSED ENVELOPE (as tickets will be sent to you).**

To **Penny Masters, 13 Hillside Drive, Kingsbridge, Devon, TQ7 1JT.**

**Reservations only accepted with payment on a strictly first come first served basis.**

**Keep the other half and bring together with your ticket on the night.**

I would like \_\_\_\_\_ reservations. Name \_\_\_\_\_ Tel : \_\_\_\_\_

### Order

	x two courses @ £21.00 per person	£
	x three courses @ £26.00 per person	£
	Cheque enclosed payable to KEBC for TOTAL	£

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**SEND US THIS BIT AND KEEP THE OTHER FOR YOUR REFERENCE!**