

TRAFALGAR DINNER

DATE - Saturday 23 October 2010

TIME - 1930 for 2000 – Bar Extension until 2359

DRESS - Blazer with Club Tie

COST - £28 per head, including Wine & Port

PRINCIPAL GUESTS - Admiral of the Fleet Sir Julian Oswald,
Patrick Waters

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Crayfish Tails mixed in a Lemon, Dill & Mayonnaise Dressing

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Roast Beef, Roast Potatoes, Yorkshire Pudding & Vegetables

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Mixed Berry Cheesecake

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Coffee and Mints

To order your place, fill in “tear off slip” enclosed with August “Lobster’s Log” and forward to Administration at Shore House, with a cheque for £18 per person made out to “Rumours” – the balance of £10 per head, covering Wine & Port, (£3 if not requiring Wine) to be paid in Cash on the night when collecting Wine.

Note that traditionally our Trafalgar Night Dinner is for Gentlemen Members and Guests.

Admiral of the Fleet Sir Julian Oswald, G.C.B., joined the Royal Navy in 1947 as a Seaman Officer, and later specialised in Gunnery. His final appointment after a long and successful career was as First Sea Lord. He was the last serving R.N. officer to be appointed to the “5 Star” rank of Admiral of the Fleet.

Please order _____ places for the Trafalgar Dinner

Cheque for _____ made out to “Rumours” enclosed (£18 per person)

Name of Club Member _____ (Red/White/no Wine)

Name of Guests _____ (Red/White/no Wine)

Require Vegetarian Option _____