

Canis Major Training Group, on behalf of the Northern Newfoundland Club, would like to invite all members to the Christmas Lunch and Award Presentations. The menu is opposite, and on the back page is a form to fill in with your menu choices. The meal is £19.95 for adults and £10 for children under 12 years of age. The form, together with a cheque for the meal, made payable to Canis Major Training Group, should be sent to Mrs S Sanders, The Willows, 1 Hillside, Heaton, Bolton BL1 5DT by the 31st October. It would be appreciated if you could bring a wrapped Christmas gift for the raffle. Lunch is served at 1 p.m. followed by the presentation of the awards.

Directions to Brookfield from South, East and West

Leave the M61 at junction 5 and at the roundabout take the first exit onto the dual carriageway towards Westhoughton. At the next roundabout take the 3rd exit onto the A6 signposted Chorley. At the 2nd set of traffic lights turn left into Church Street. Pass the railway station on your left and then take the 2nd turn on the right into Peel Street. Brookfield is at the end of Peel Street.

Directions from the North

Leave the M61 at junction 6, and at the roundabout take the 3rd exit onto the dual carriageway towards Westhoughton. At the next roundabout take the first exit onto the A6, signposted Westhoughton. At the 3rd set of traffic lights turn right into Church Street. Pass the railway station on your left and take the 2nd turning on the right into Peel Street. Brookfield is at the end of Peel Street.

Sat Nav

BL5 3SP

MENU

Starters

- (A) Broccoli and Stilton Soup
- (B) Chicken Liver Paté, Melba Toast, Red Onion and Mandarin Chutney
- (C) Pollock and Spring Onion Fishcake served with Tartar Sauce
- (D) Honeydew Melon Rose and Water Melon served with Wild Berry Compote

Main Course

- (E) Roast Topside of British Beef with Yorkshire Pudding and Red Wine Gravy
- (F) Turkey Breast served with Traditional Stuffing, Pigs in Blanket and Gravy
- (G) Winter Nut Roast with Sweet Potato Puree
- (H) Salmon Supreme, coated with a Lemon Beurre Blanc

Desserts

- (I) Christmas Pudding with Brandy Sauce
- (J) Mulled Wine Trifle
- (K) Winter Berry Roulade with Red Berry Coulis
- (L) Profiteroles with Hot Dark Chocolate Sauce

Coffee and Mince Pies