



BLUEFACED LEICESTER
SHEEP BREEDERS ASSOCIATION

Bluefaced Leicester Sheep Breeders' Association

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Charity Number 252714

12th October, 2021

Dear Member

Wales & South West Region Christmas Meal, 2021

The Wales and South West Region are holding a Social Evening including Dinner, followed by after dinner entertainment to be held on Saturday 11th December, 2021 at the Royal Oak Hotel, Welshpool arrival at 6.30p.m to eat at **7.30p.m**

We would please encourage you to arrive in time to enjoy some pre dinner socialising between 6.30p.m and 7.30p.m

After the dinner there will be a presentation of Trophies from the Progeny Show and Sales. The Annual raffle will be held on the night any donations of prizes will be gratefully received

**The cost of the dinner is
Three Courses - £31.00 per person**

All friends and family are welcome and we hope you will take this opportunity to meet together to celebrate the regions success and enjoy a relaxed and friendly evening

Please register your attendance, menu selection (see menu choices on reverse) and payment (cheques must be made payable to '**The Coaching Inn Group**') and return your details by post to: Mrs Jayne Roberts, Myfyrian Isaf, Gaerwen, Anglesey, LL60 6NW (Tel: 07917 352501) - **by Monday 8th November, 2021**

Rooms are available at the hotel – (Bed & Breakfast basis) – For the best deal - Please contact the Hotel direct to book your accommodation (please do not use alternative booking websites) Tel - 01938 552217 ** if you mention you are attending the Bluefaced Leicester Christmas party you will get a special rate of £70.00 per night for a double/twin room with double occupancy and £60 for single occupancy of a double/twin room. These are based on Classic Rooms.

Look forward to seeing you on the night

Yours sincerely

Phil May

Phil May
Event Organiser





STARTERS

VEGETABLE SOUP

Served with Artisan Bread

HAM HOCK TERRINE

Served with apple & mustard puree, toasted ciabatta

CLASSIC PRAWN COCKTAIL

*Served with gem lettuce, cherry tomatoes,
buttered brown bread*

MAIN COURSE

ROAST BREAST OF TURKEY

*Served with bacon & chipolata roll, chestnut stuffing,
roast potatoes, seasonal vegetables, pan gravy*

SLOW BRAISED BEEF

*Served with yorkshire pudding,
roast potatoes, seasonal vegetables, pan gravy*

CURED HAKE

Laverbread risotto

ROASTED FIG, POACHED PEAR & GOAT'S CHEESE TART

Served with dressed salad

DESSERT

CHOCOLATE & ORANGE MOUSSE

Served with sable biscuit

PEAR & ALMOND BAKEWELL TART

Served with vanilla custard

CHRISTMAS PUDDING

Served with Brandy Sauce

