**DINNER WITH THE HONOURABLE JACOB REES-MOGG MP**

**8 FEBURARY 2019**

**RSVP**

**RSVP by 25th January 2019**

**North West Leicestershire Conservative Association**

**JRM Dinner**

NAME/ADDRESS……………………………………………………………………………………………………………

………………………………………………………………………………………………………………………………………

TEL:……………………………………………………………………………………………………………………………………

E-Mail: …………………………………………………………………………………………………………………………………………

I would like to reserve…………………..places for the JRM Dinner

\*I enclose a cheque for £…………….. Made payable to:

North West Leicestershire Conservative Association

**If you would like a receipt please enclose a S.A.E.**

**\*1 will pay by electronic means to Sort Code 30-92-15 Acc No 00099764**

**(Please annotate with JRM Dinner’ in the Reference if paying by this method)**

Please reply to: By post NWLCA, Office10, Coalville Business Centre, Goliath Road, Hermitage Ind. Est, Coalville, Leics, LE67 3FT or by email: nwlca@hotmail.co.uk Telephone **enquiries to: Mark Evans on 07956307352**

**Menu Selection**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Name** | **Selection****√** | **Name** | **Selection****√** | **Name** | **Selection****√** | **Name**  | **Selection** |
| **Starter** |  | **Starter** |  | **Starter** |  | **Starter** |  |
| Tomato and Basil Soup with Herb Croutons |  | Tomato and Basil Soup with Herb Croutons |  | Tomato and Basil Soup with Herb Croutons |  | Tomato and Basil Soup with Herb Croutons |  |
| Prawn Cocktail with Marie Rose Sauce served with Horseradish and Paprika |  | Prawn Cocktail with Marie Rose Sauce served with Horseradish and Paprika |  | Prawn Cocktail with Marie Rose Sauce served with Horseradish and Paprika |  | Prawn Cocktail with Marie Rose Sauce served with Horseradish and Paprika |  |
| Chicken Liver Pate with Cranberry Chutney and |Toasted Ciabatta |  | Chicken Liver Pate with Cranberry Chutney and |Toasted Ciabatta |  | Chicken Liver Pate with Cranberry Chutney and |Toasted Ciabatta |  | Chicken Liver Pate with Cranberry Chutney and |Toasted Ciabatta |  |
| **Main** |  | **Main** |  | **Main** |  | **Main** |  |
| Roasted Chicken Supreme with Fondant Potato and Peppercorn Sauce |  | Roasted Chicken Supreme with Fondant Potato and Peppercorn Sauce |  | Roasted Chicken Supreme with Fondant Potato and Peppercorn Sauce |  | Roasted Chicken Supreme with Fondant Potato and Peppercorn Sauce |  |
| Braised blade of Beef with a Pearl onion jus |  | Braised blade of Beef with a Pearl onion jus |  | Braised blade of Beef with a Pearl onion jus |  | Braised blade of Beef with a Pearl onion jus |  |
| Oven Roasted Cod Loin Wrapped in Parma Ham with Roast Potatoes and Black Olive Sauce |  | Oven Roasted Cod Loin Wrapped in Parma Ham with Roast Potatoes and Black Olive Sauce |  | Oven Roasted Cod Loin Wrapped in Parma Ham with Roast Potatoes and Black Olive Sauce |  | Oven Roasted Cod Loin Wrapped in Parma Ham with Roast Potatoes and Black Olive Sauce |  |
| Beetroot Tarte Tatin with Glazed Goats Cheese (v) |  | Beetroot Tarte Tatin with Glazed Goats Cheese (v) |  | Beetroot Tarte Tatin with Glazed Goats Cheese (v) |  | Beetroot Tarte Tatin with Glazed Goats Cheese (v) |  |
| **Dessert** |  | **Dessert**  |  | **Dessert** |  | **Dessert** |  |
| Salted Caramel Chocolate Profiteroles with Chocolate Sauce |  | Salted Caramel Chocolate Profiteroles with Chocolate Sauce |  | Salted Caramel Chocolate Profiteroles with Chocolate Sauce |  | Salted Caramel Chocolate Profiteroles with Chocolate Sauce |  |
| Sticky Toffee Pudding with Toffee Sauce |  | Sticky Toffee Pudding with Toffee Sauce |  | Sticky Toffee Pudding with Toffee Sauce |  | Sticky Toffee Pudding with Toffee Sauce |  |
| Raspberry Panna Cotta with Passion Fruit Coulis |  | Raspberry Panna Cotta with Passion Fruit Coulis |  | Raspberry Panna Cotta with Passion Fruit Coulis |  | Raspberry Panna Cotta with Passion Fruit Coulis |  |
| Coffee and Mints  |  | Coffee and Mints |  | Coffee and Mints |  | Coffee and Mints |  |

Please advise of any allergies or specific dietary requirements ………………………………………………………………………...