

Dear Bowlers and Partners,

Mandy at Worthing Indoors Bowls Club restaurant has kindly offered to accommodate us in providing a hot evening meal as Simon is no longer offering this service, hence me trying to find an alternative venue.

I would be grateful if you could let me know kevintester666@gmail.com or mobile 07710 593001) if you want to join us. The sooner, the better would be helpful (1st February), enabling me to give Mandy an indication of the numbers; thank you. I want to point out that there are limited spaces available and looking at the responses from the questionnaire in the previous email; it would be advisable to book early to avoid disappointment. I require your food selections from the menu (below or attached) with notification and payment by 10th February at the latest.

Please quote Tarring Priory Bowls Club account details to make an 'online payment'.

(Sort code 40-47-23 Account No 91107763).

Would you please reference payment Your name and TP Dinner?

If you are not paying online, please make cheques out to Tarring Priory Bowls Club and either give it or send it to my home address.

If you are a vegetarian, please let me know. There are two options available for you that are not added to the menu to reduce the number of dishes that the restaurant staff must serve: veggie lasagne or veggie pie.

I hope many of you will attend; in the event of Covid rearing its ugly head and government guidelines stating that the event cannot carry on, we, of course, abide by the procedures given.

I look forward to a positive, supportive response from all.

Kevin

*Best Regards
Kevin Tester
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West Sussex
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Tarring Priory Bowls Club, preseason evening meal.

Venue: Worthing Indoor Bowls Club, Field Place. Friday 18th February 1922.

Commencement: 7pm for 7.30pm

Cost: £29.00 excluding drinks.

Menu

Starters

Farmhouse chicken and vegetable soup.

Traditional prawn cocktail.

Deep-fried breaded whitebait with crisp lettuce and tartare.

Main course

Half roast duck with plum gravy.

Roast lamb rump in redcurrant gravy.

Pan-fried sea bass fillet with sweet n sour sauce.

Dessert

Toffee roulade with banoffee toffee sauce and ice cream.

Warm chocolate fudge cake and ice cream.

Mini cheeseboard, crackers and onion chutney.

Followed by specialised coffee and mints.

Vegetarians, please let Kevin know.

RSVP.

Kevintester666@gmail.com or Mobile. 07710 593001

including £29.00 payment and meal choice by the 10th February

***Would you please bring a raffle prize (not essential)
to add to the evening's entertainment.***

The Management Committee and I look forward to seeing you all at the event. In the meantime, have a lovely Christmas and a Happy New Year.

Drink as much as you like; you are only young once.