## What You Need to Know

**I'm pleased to attach the Menu (in two formats) for our annual CHRISTMAS LUNCH. The lunch will be held at REMEDY OAK GOLF CLUB on FRIDAY 18 DECEMBER, 12 noon to 12:30 pm. I am pleased to confirm that the cost is the same as last Christmas.**

**Kindly make your reservation with the undersigned by Email: alanatvbc@gmail.com or Telephone: 01202-822064. Please select your meal choices as identified in the left-hand column and also provide notification of allergies, if any.**

**PLEASE WEAR SMART CASUAL DRESS ON THE DAY**

**Please make payment directly to our bank account as follows:**
**Bank:** NatWest
**Sort Code:** 51-81-18
**Account No:** 88902722
**Account Name:** Verwood Bowling Club

**The deadline for bookings and payment is MONDAY 30 NOVEMBER.**

**It would be appreciated if you could kindly bring a bottle of wine for our GRAND CHRISTMAS RAFFLE.**

VBC CHRISTMAS LUNCH MENU IS ON THE NEXT PAGE

# V.B.C. CHRISTMAS LUNCH MENU

## Friday 18th December 2026 (12 Noon for 12.30 pm)

## At Remedy Oak Golf Club

**Bucks Fizz on arrival**

**Meal Choice**

**Starters**

A Roast Carrot, Parsnip and Sage Soup finished with a Herb Oil

B Greenland Prawn Cocktail bound in a Lime & Coriander Mayonnaise finished with Pea Shoots

C Ham Hock, Thyme and Grain Mustard Terrine with Homemade Piccalilli

D Portobello and Chestnut Mushroom Ragout served on Toasted Crostini with Shaved Parmesan and Rocket

**Mains**

E Traditional Roast Turkey with Sage and Onion Stuffing, Chipolata, Roast Potatoes and Gravy

F Roast Rump of Lamb with with Creamed Leek and Chive Mash and Bordelaise Sauce

G Baked Fillet of Cod with a Pesto Crumble, Creamed Leek and Chive Mash and Tomato & Basil Coulis

H Sweet Potato, Butternut Squash and Baby Spinach Crumble glazed with Cheddar Cheese

All Main Courses served with Brussel Sprouts, Roast Carrots and Parsnips and Root Vegetable Puree

**Desserts**

J Traditional Christmas Pudding with Brandy Cream Sauce

K Duo of Ice Cream Served in a Brandy Snap Basket

L Individual Red Velvet Torte with a Raspberry Ripple Ice Cream

M Lemon & Elderflower Cheesecake on a Ginger Biscuit Crumble and a Blueberry Compote

N Selection of British and Continental Cheeses with Grapes, Chutney and Crackers

Coffee & Mince Pies

3 course lunch £ 39-50, 2 course lunch £ 33-50 ( Same price as 2025 )

Kindly advise any Allergies when making your meal choices.

Bookings to Alan Coul
Email: alanatvbc@gmail.com
Tel: 01202-822064
Deadline: 30/11/2026

Attendees are requested to please bring a bottle of wine for our Grand Christmas Raffle.