



THE ARTS SOCIETY BRISTOL SUMMER PARTY 2020

TUESDAY 16TH JUNE 2020

at

The Bristol Golf Club

Blackhorse Hill, Almondsbury BS10 7TP

(Drinks Reception at 6.30pm. Supper at 7.15pm, followed by our lecture)

A BRIEF HISTORY OF WINE

(seven thousand years of one of the world's favourite beverages)

Speaker: David Wright

A glass of wine will be served on arrival followed by a two course meal plus coffee and mints. (Please apply by Friday 15th May 2020)

Places are reserved on a first come, first served basis. Just complete the attached form and return with a cheque for **£35** per person made payable to...

THE ARTS SOCIETY BRISTOL and send to:

Mrs Lin Standen, 10 The Grange, Flax Bourton, North Somerset, BS48 3QH

(contact: lin.standen@btinternet.com or mobile: 07800734154)

Tickets will be dispatched approximately 2 weeks before the party if you have enclosed an S.A.E. Alternatively, you will receive an email confirmation. Please bring this with you. (Please note that there can be no refund after 15th May)

There will be a table plan. If you are applying for a single ticket and wish to sit near someone in particular, please state this on the form. We will do our best to accommodate you!

Parking: Bristol Golf Club is situated just off the M5 at Jet 17 (Cribbs Causeway)

There is ample parking on site adjacent to the clubhouse.



THE ARTS SOCIETY BRISTOL SUMMER PARTY Tuesday 16th June 2020

Please reserve places @ **£35** each (including supper and welcome drink, see menu below)

I enclose a cheque made payable to **THE ARTS SOCIETY BRISTOL** for

£..... + S.A.E.....

Name.....

Address.....

Email.....

Please choose
& Chicken or Salmon or Vegetarian
Eton Mess or Sticky Toffee Pudding.....

I am applying for a single ticket and would like to sit near.....



MENU

Welcome Drink

Chicken Breast with a mushroom sauce, roast potatoes and seasonal vegetables

OR

Herb Crusted Fillet of Salmon with white wine, cream and chive sauce, mustard mash and seasonal vegetables

OR

Stuffed Baked Peppers with rice, courgettes and mushrooms

Followed by

Sticky Toffee Pudding with a toffee sauce

OR

Eton Mess

Tea or Coffee with mints

