

# **COTGRAVE TOWN COUNCIL**

**Pensioners Christmas Celebration meal  
is being held at**

**THE NOTTINGHAMSHIRE GOLF & COUNTRY CLUB,  
MAIN ROAD, COTGRAVE**

on

**Wednesday 18<sup>th</sup> December, 12 Noon until 4.00pm.**

**Tickets £3 per person to include:**

- Soft Drinks reception.
- Traditional 3 course Christmas meal.
  - Tea/Coffee and mince pies.
  - Free raffle.
  - Ample Free Parking on-site.
- Free coach transport available, if required.

**Tickets available from:**

**COTGRAVE LEISURE CENTRE, WOODVIEW  
SPORTS HALL, GROUND FLOOR**

**ON WEDNESDAY 20<sup>th</sup> NOVEMBER 9.30am – 11.30am**

{At ticket point, we will gather all information:

Personal details, Meal choice, Travel etc.}

**THIS EVENT IS PURELY FOR OUR PENSIONERS HERE IN COTGRAVE**

**To be eligible you must be in receipt of a State Pension and we will  
require some means of identification i.e. utility bill etc.**

Closing date for tickets: **Wednesday 27th November at 12 noon.**

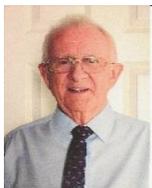
Tickets issued on a first come, first served basis. No reservation of tickets permitted  
If you need to sit as a group, you will need to present and purchase tickets as a group

**PLEASE BRING CORRECT PAYMENT**

Any questions/queries please contact:

Cotgrave Town Council 0115 9893876

Or email: [clerk@cotgrave-tc.gov.uk](mailto:clerk@cotgrave-tc.gov.uk)



**Councillor Leo Healy**



# Cotgrave Pensioners Christmas Celebration Menu

## STARTERS

### **1. HONEY ROASTED PARSNIP SOUP**

With Parsnip Crisps & Thyme Oil.

### **2. DUCK SPRING ROLL**

With Plum Sauce, Pickled Cucumber, Chilli & Spring Onion Salad.

### **3. BRUSCHETTA (VE)**

With Sun-Blushed Tomatoes, Olive Tapenade, Beetroot, Balsamic Dressing and Baby Leaf Salad

## MAIN COURSE

### **4. STUFFED WRAPPED TURKEY**

With Sauteed Brussel Sprouts, Fondant Potato, Cranberry Puree, Carrots, Cavolo Nero and Turkey Dressing.

### **5. ROLLED RIB OF BEEF (GF)**

With Fondant Potato, Grilled Tomato, Wild Mushrooms and a Peppercorn Sauce (GF).

### **6. BUTTERNUT SQUASH WELLINGTON**

With Sage, Onion & Cranberries, Kale, Cranberry Puree, Fondant Potato, Roasted Carrots and Gravy **(VE, GF)**

## DESSERTS

### **7. STICKY TOFFEE CHRISTMAS PUDDING**

With a Brandy Sauce, Biscoff Crumb, Christmas Pudding Ice Cream.

### **8. SAFFRON POACHED PEAR (VE, GF)**

With Mulled Wine Syrup, Pear, Vanilla & Ginger Compote, Meringue

### **9. CHOCOLATE YULE LOG**

Coffee Anglaise, Vanilla Ice Cream, White Chocolate Snow.

## AND TO FINISH

Tea, Coffee and mince pies.