

July	2016	Speakers	Social	Crowne Plaza Meals	Welcome Guests & Grace	Welcome Speaker VOT
Wed 6th	AMAM Calcot Golf Club					
Thurs 7th		Dingley Centre Charity		Serano ham, quail eggs and olive tamponade Smoked haddock and spring onion fish cakes, chips and minted peas	Martina Platts	Peter Mason
Thurs 14th		Renton Righelato Ornithological Club		Chicken liver pate, crisp bread, pear chutney Char grilled pork steak, bubble and squeak, mustard sauce	Sue Robinson	Sue Roberts
Thurs 21st		Mike Mortimer		Prawn cocktail, gem lettuce and avocado	Steve Rolls	Anthony Rowberry
	Southcote School Dictionaries	Guedelon construction of medieval castle		Roast supreme of chicken, thyme infused crushed potatoes, lemon thyme gravy		
Sunday 24th	Rotary Garden Party		Summer BBQ = Barkers			
Mon 25th	Micklands School Dictionaries					
Thurs 28th	Business Meeting			Harissa spiced lamb skewers. Minted yoghurt dip Chicken supreme. New potatoes, mushroom and tarragon sauce	Sam Sale	
<b>August</b>						
Thurs 4th		Christopher Bowler Restoration of old buildings		Salmon steak, warm nicoise salad, boiled egg. Caper dressing Lemon tart with vanilla ice cream	Richard Scarr	Janet Sartorel
Thurs 11th		Richad Dolinski plus 4 "Artistic developing people through art"		Sweet potato and fennel soup, herb oil Local pork and herb sausages, herb mash, onion gravy	Dino Sujoldzic	Dick Taylor
Thurs 18th		Tim Whale "Cider making at Tutt Clump"		Lamb curry with rice, nan bread and mango chutney Strawberry Eton mess	Jim Walker	Hugh Wates
Thurs 25th	Business Meeting			Caesar salad with anchovies and bacon Table sized dish of cottage pie, new potatoes	Doug Wills	
Sun 28th	Englefield 10K Run					
<b>September</b>						
Thurs 1st				Roast lamb, chateau potatoes, rosemary jus and mint sauce Fresh fruit salad with raspberry sorbet	Mike Baker	Tom Barker
Thurs 8th				Salmon gravadlax with caper salad, lemon dressing and brown bread and butter	Paul Beebee	Sascha Chennell
Frid 9th			Watermill Theatre	Lamb curry with rice, nan bread and mango chutney		
Thurs 15th				Memphis rubbed pork medallions, warm sweet corn salad, BBQ sauce, potato wedges Passion fruit and citrus cheesecake macerated blue berries	Nigel Church	Peter Cole
Thurs 22nd	Business Meeting			Roast red pepper and tomato soup with warm bread Beef and ale pie, mash potatoes and gravy	Keith Cullup	
Thurs 29th	Partners eve	Sonning Golf Club		Chicken liver pate, crisp bread, pear chutney Baked Salmon, chorizo and smoked chick pea casserole Lemon tart with vanilla ice cream	Ken Darvall	Frances Hill
<b>October</b>						
Thurs 6th				Smoked beef brisket chilli, cumin infused rice, tortilla chips, sour cream and salsa Passion fruit and citrus cheesecake, macerated blue berries	Bimbo Jones	Darren Holmes
Thurs 13th				Chicken liver pate, crisp bread, pear chutney Salmon steak, warm nicoise salad, boiled egg, caper dressing	Richard Kay	Michael Kimber

Thurs20th				Pan seared fillet of bream, citrus risotto, parmesan wafer Selection on Cheese, biscuits and chutney	Norman Lattimer	Colin Maclean
Thurs27th	Business Meeting			Sweet potato and fennel soup, herb oil Local pork and herb sausages, herb mash, onion gravy	Sean McBurney	
<b>November</b>						
Thurs 3rd				Smoked haddock and spring onion fish cakes, chips and minted peas Sticky toffee pudding, toffee sauce and cream	Peter Mason	Fred McCrindle
Thurs10th				Prawn cocktail, gem lettuce and avocado Grilled pork steak, bubble and squeak, mustard sauce	Sandy Morrison	Andrew More
Thurs17th				Roast lamb, chateau potatoes, rosemary jus and mint sauce Lemon tart and vanilla ice cream	John Redknap	Martina Platts
Thurs24th	Business Meeting			Battered haddock, chips and mushy peas Sticky toffee pudding toffee sauce and ice cream	Sue Roberts	
<b>December</b>						
1st Thurs				Serrano ham, quail eggs and olive tapenade Roast supreme of chicken, thyme infused crushed potatoes, lemon gravy	Steve Rolls	Sue Robinson
8th Thurs	Xmas Dinner	Sonning Golf Club			Anthony Rowberry	
Thurs 15th				Memphis rubbed pork medallions, warm sweet corn salad, BBQ sauce, potato wedges Dark and white chocolate pyramid	Janet Sartorel	Richard Scarr
	NO MEETING					
22nd	NO MEETING					
29th						
<b>January</b>	<b>2017</b>	<b>Speakers</b>	<b>Social</b>	<b>Crowne Plaza Meals</b>		
Thurs 5th				Char grilled pork steak, bubble and squeak, mustard sauce Selection of ice creams and sorbet		
Thurs 12th				Roast red pepper soup with warm bread Local pork and herb sausages , herb mash, onion gravy		
Thurs19th				Lamb curry with rice, nan bread and mango chutney Chocolate and salted caramel tart, berry coulis		
Thurs26th	Business Meeting			Sweet potato and fennel soup, herb oil Roast supreme of chicken, thyme infused crushed potatoes, lemon thyme gravy		
<b>February</b>						
Thurs2nd				Beef and Ale pie, mash potatoes and gravy Dark and white chocolate pyramid		
Thurs 9th				Chicken liver pate, crisp bread. pear chutney Pan seared fillet of bream, citrus risotto, parmesan wafer		
Thurs 16th				Roast supreme of chicken, thyme infused crushed potatoes, lemon thyme gravy Selection of ice creams and sorbet		

Thurs23rd	Business Meeting			Roasted red pepper and tomato soup Roast lamb, chateau potatoes, rosemary jus and mint sauce		
<b>March</b>						
Thurs 2nd				Seared fillet of trout, buttered new potatoes, dill and fennel cream sauce Sticky toffee pudding, toffee sauce and cream		
Thurs 9th				Serrano ham, quail eggs and olive tamponade Table size dish of cottage pie, new potatoes		
16th Thurs				Memphis rubbed pork medallions, warm sweet corn salad, BBQ sauce, potato wedges Lemon tart with vanilla ice cream		
23rd Thurs	Business Meeting			Harissa spiced lamb skewers, minted yoghurt dip Salmon stake, warn nicoise salad, boiled egg, caper dressing		
Fri 24th	Bournemouth					
Sat 25th	Bournemouth					
Sun 26th	Bournemouth					
Thurs 30th	Partners eve	Sonning Golf Club				
<b>April</b>						
Thurs 6th				Serrano ham, quail eggs and olive tamponade Table sized dish of cottage pie. New potatoes		
Thurs 13th				Memphis rubbed pork madallions, warm sweet corn salad, BBQ sauce, potato wedges Lemon tart and vanilla ice cream		
Thurs 20th	no meeting					
Friday21st	St Georges Night					
Thurs 27th	Business Meeting			Battered haddock, chips and mushy peas Chocolate truffle torte and macerated blue berries		
<b>May</b>						
Thurs 4th				Chargrilled pork stake, bubble and squeak, mustard sauce Apricot tart tatin, vanilla ice cream		
Thurs 11th				Harrisa spiced lamb skewers, minted yoghurt dip Salmon steak, warm nicoise salad, boiled egg, caper dressing		
Thurs 18th				Prawn cocktail, gem lettuce and avocado Lamb curry with rice, nan bread and onion bhaji		
Sunday21st	Thames Walk					
Thurs 25th	Business Meeting			Smoked beef brisket chilli, cumin infused rice, tortilla chips, sour cream and salsa Selection of ice creams and sorbet		
<b>June</b>						
Thurs 1st				Salmon gravadlax with caper salad, lemon dressing and brown bread and butter Chargrilled pork steak, bubble and squeak, mustard sauce		
Thurs 8th				Roast lamb, chateau potatoes, rosemary jus and mint sauce Chocolate and salted caramel tart, berry coulis		
Thurs 15th				Caesers salad with anchovies and bacon Chicken supreme, new potatoes, mushroom and tarragon sauce		
Thurs 22nd	Club Assembly			Battered haddock, chips and mushy peas Sticky toffee pudding and toffee sauce and ice cream		
Thurs 29th	Handover Evening					
Thurs 29th						