

## ANNUAL DINNER DANCE

9th JANUARY 2010 - 7pm until 12.30am

NELSON HOUSE, NELSON SQUARE, BURNLEY

It's hard to believe, I know, but it's nearly that time again. The premier social event of the year.

We are staying with the same venue again this year for the same reasons as last year. Apart from two minor complaints, everyone who attended was more than happy with the venue, the food and the cost of drinks in particular.

We are offering a choice this year for all three courses so, along with your names, I will need your decision on your choice, as soon as possible. If you require a vegetarian option, again, let me know as soon as possible. Matt (the chef) is happy to make to order.

There will be the usual dancing, spot prizes and free raffle afterwards. You will also be able to book a table again if you want to make sure that you sit with your friends. We have brought the 'sitting down' time forward slightly this year to 7.15pm to allow a little more time for the meal to be served and, most importantly the speech by our Chairman, Steve Young.

Please have a look at the menu on the next page and, once again, I would really appreciate names and choices soon (I'm going to be in Florida over Christmas and New Year). Obviously, I realise that many of you will have to consult your 'better halves'!

The cost is the same as last year - £22.

You can always contact me at [mphelan6748@hotmail.com](mailto:mphelan6748@hotmail.com) or 8 Hill Place, Nelson, BB9 0QB or on 01282 709332.

MARIE PHELAN



## MENU FOR DINNER DANCE

### STARTERS

Fresh, homemade leek and potato soup, or

Fan of melon with slices of oranges and segmented kiwi fruit drizzled with fresh strawberry coulee

### MAIN COURSE

Tender roast beef and Yorkshire pudding. Topside of beef coated in black peppercorns and sea salt, pot-roasted until tender and served with a red wine and beef-infused sauce, or

Princess Chicken. 8oz chicken fillet poached, roasted in the oven until tender and served with a creamy, asparagus sauce, or

Vegetarian choice on request

### PUDDING

Pear and Almond Flan. A slice of pear and almond flan served with thickened Chantilly Cream dressed with strawberry coulee, or

Chees and biscuits

### COFFEE AND MINTS

These will be served with the the Chairman and President's speeches after which there will be a short interval while the room is prepared for the dancing.

NB Your menu choices will be on your place cards, so please check on the night if you can't remember, as this will help with the speed of service.

MARIE PHELAN