



**Devizes Constituency Conservative Association**  
**Women's Constituency Committee**



**FESTIVE LUNCH**  
**SATURDAY 27<sup>th</sup> NOVEMBER 2021**  
**THE KERRY SUITE, BOWOOD HOTEL,**  
**DERRY HILL, CALNE, SN11 9PQ**  
**Cash bar 12.15pm Lunch 1.00pm**



**Guest Speaker: Dame Prue Leith**

## Booking Form

**£30** payable in advance by either:

Bank transfer payment made to Bank: *HSBC* Account: *Devizes Constituency Conservative Women's Committee*. Sort code: *40-32-07* Account Number: *40292184*. Reference your surname and postcode.

Cheque made payable to *DCCA CWCC* (£30) per head enclosed

This form *must* be completed for *either* method of payment and sent to:

**Mrs Janet Giles, Homestead, Durlitt Road, Rowde, SN10 1SX.**

Email: [janetmgiles10@gmail.com](mailto:janetmgiles10@gmail.com) Tel: 01380 850327 Mob: 07799400932

Closing date for applications Friday 12th November.

Dress Code: Lounge Suits

Drinks available to purchase from the Bar.

Raffle

Choice of two courses (from the three courses available) - some dishes can be nut free and gluten free on request, please advise of any special dietary requirements at time of booking.

NAME .....

ADDRESS OR **EMAIL** .....  
(TO REDUCE POSTAL EXPENSES E-MAIL NOTICES ARE OUR PREFERRED METHOD OF CONTACT).

TELEPHONE NUMBER .....

I would like sit with name/s:.....

.....

.....

..... as a party of .....

**NOTE: Names will be held at the door, so tickets will not be issued. Seats can be reserved for those with special needs and those bringing guests.**

Please indicate your choice (of two courses from the three courses available)

### Starters

- Jerusalem artichoke soup, roasted artichoke, winter black truffle cream
- Confit duck leg terrine, chicken liver parfait, orange puree, gingerbread crumb
- Slow poached salmon, miso glaze, compressed spiced cucumber, yuzu, caviar
- Salt baked beetroots, whipped goat's cheese, baby rocket, quinoa

### Main course

- Roast Castlemead turkey breast, confit leg, cranberry & chestnut stuffing, roast carrot, parsnip, creamed brussel tops, fondant potato, pigs in blankets
- Stoke Marsh Farm beef, oxtail tortellini, wilted spinach, turnip fondant, king oyster mushroom, truffle Madeira jus
- Pan-fried plaice stuffed with spinach & Cornish crab, tenderstem broccoli, saffron new potatoes, vermouth & parsley cream
- Roasted butternut celeriac, brie & red onion pithivier, braised lentils, parsnip puree, cashew & garlic béchamel

### Desserts

- Iced nougat parfait, candied pistachio, blood orange sorbet
- Marmalade steamed sponge, Cointreau custard, clotted vanilla ice cream
- Paris Brest, hazelnut praline, Chantilly cream, chocolate sauce
- British cheese board, quince chutney, celery, rye crackers

All followed by Tea/coffee, truffles, mince pies.

Please note: *Each individual applicant will need to fill out the menu form with their name and order as the hotel staff put the place name with their requested menu on the back for ease of serving.* Payment with booking is essential. This form *must* be completed for *either* method of payment and sent to: **Mrs Janet Giles, Homestead, Durlitt Road, Rowde, SN10 1SX.**

If you have any queries or would like further details please contact Janet Giles  
[janetmgiles10@gmail.com](mailto:janetmgiles10@gmail.com) Tel: 01380 850327 Mob: 07799400932