

## NORTH SHROPSHIRE LADIES' LUNCHEON CLUB

Joint Presidents, Mrs V Lee & Mrs P McLoughlin O.B.E.

Secretary  
Mrs Mary Harding  
The Ashleys  
Church Meadows  
Whitchurch  
SY13 1PY  
01948 667714

Chairman  
Mrs Hazel Loftus  
The organ House  
Coton  
Whitchurch  
SY13 3LU  
01948 880250

Treasurer  
Mrs Mary Beckett  
Cloverly  
Brook Rd  
Whitchurch  
SY13 1QF  
01948 661930

September 2018

Dear Member,

Here are our plans for next season

Please try to attend in October to hear a rather special and highly recommended speaker

The luncheons will be at **Hill Valley Hotel**, Tarporley Road, Whitchurch, SY13 4HA.  
The cost per luncheon will be **£19.00** for members and **£20.00** for guests.

Your Subscription of **£14** is now due.

Please include your current email address. (To save postage costs when appropriate.)

Your **October booking form is enclosed**, you will receive your November to April forms when you attend in October; booklets not collected that day will be posted as usual.

We have a website [www.mbeckett.co.uk/luncheon](http://www.mbeckett.co.uk/luncheon) where the programme is displayed.

Online booking and payment for members who wish to use this facility is available.

**Please note Change of BANK DETAILS (Barclays not Nat West)**

Alternatively, please post booking forms and cheques as usual.

Cheques payable to **N S L. Luncheon Club**, (or N.S.Ladies' Luncheon Club)

To save your postage costs; you may book in advance at any luncheon.

Please book as early as you can to help with arrangements for our meetings.

Cancellations (***With your money held over.***) are accepted up to **Thursday (not Friday)** one week before the luncheon. (Also, after this date seating requests are not guaranteed)

**Cancellations by voice mail are not accepted;**

Please speak in person to the treasurer, secretary or chairman.

We look forward to welcoming you in October.

Yours sincerely,



Hazel Loftus (Chairman)

North Shropshire Ladies Luncheon Club.

I wish to join the club for the 2018 / 2019 season and enclose my subscription of **£14.**

(Please make cheques payable to **N.S.L. Luncheon Club.**)

Name..... Tel. No.....

Address.....

.....Post Code.....

**E- Mail address** .....

Please complete the form in **BLOCK CAPITALS** and return it to the Treasurer

Mrs. M. Beckett, Cloverly, Brook Road, Whitchurch, SY13 1QF.

I will be attending the Luncheon on Thurs. 18th Oct 2018                      12.15 pm for 12.45 pm

And enclose **£19** for myself, plus **£20** when I bring a guest

(Payable to **N.S.L Luncheon Club**)

Menu    Slow braised Shin of Scottish beef, red wine jus, Horseradish mash & roasted root vegetables

Fruits of the forest roulade                      (Cheese & Biscuits and salmon, £1.50 supplement)

Speaker SAM BAILEY

Name.....Tel.No.....

Address.....

Guest's Name  
.....

**Set Main** is Beef       Alternatives are    Fish       Salmon (extra £1.50)       Vegetarian

Ice cream       Fruit salad       Cheese & biscuits (extra £1.50)

I would like to be seated with  
.....

To Mrs. M. Beckett, Cloverly, Brook Road, Whitchurch, SY13 1QF. by Thursday 11<sup>th</sup> Oct

October 18th Sam Bailey

Sam is an English singer/songwriter and musical actress known for winning the X Factor in 2013, following her win, her debut single achieved the Xmas No1 spot. Sam is a natural and talented speaker with a career full of surprises from working as a Prison Officer to starring in the musical 'Chicago'.

Menu: Slow braised Shin of Scottish beef, red wine jus  
horseradish mash & roasted root vegetables  
Fruits of the forest roulade

Nov 15<sup>th</sup> Neil Hurst

Neil Hurst has appeared regularly on the UK touring Comedy Circuit and starred in the BBC comedy 'The Syndicate' and Channel 4's comedy 'Fresh Meat'. This should be a very entertaining after lunch occasion as Neil is very much in demand.

Menu: Free range Turkey roulade, traditional garnish & sage gravy  
Apple & cinnamon crumble, vanilla custard

Jan 17th Di Carrington and Sharon Magrat'

Come and hear all about the adventures of two Shropshire ladies who achieved Three World Records rowing, the world's toughest row across the Atlantic Ocean from La Gomera to Antigua

Roast Loin of Pork with apple & cider sauce  
Sticky toffee pudding, toffee sauce

Feb 21st Speaker TBC

Menu: Slow cooked Scottish Bavette Steak, thyme Jus  
Warm treacle tart, vanilla chantilly

March 21st Speaker TBC

Menu: Chargrilled Bacon Chop & Pineapple  
Milk chocolate tart

April 18th Speaker TBC

Menu: Poached Fillet of Wild Hake, crushed new potatoes  
with sherry sauce.

Classic Bread & Butter Pudding, vanilla anglaise  
(Supplement of £1.50 for Cheese and biscuits and salmon)