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# THE SOCIETY OF OLD PRICEANS

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Society Home Page  
[www.societyofoldpriceans.co.uk](http://www.societyofoldpriceans.co.uk)



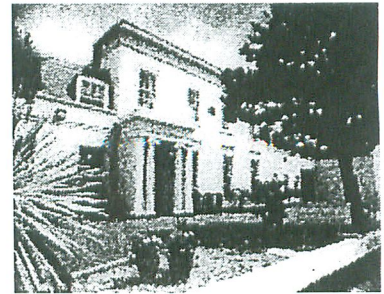
Enquiries to:  
**Michael Croad-Brangwyn**  
19 Maylings Farm Road  
Fareham  
PO16 7QU

Tel: 01329-233510

*Please Note: Pre-Booking  
Of Menu Selection Is Required*

## *Summer Luncheon* *Lysses House Hotel, High Street, Fareham* *Sunday 27th May 2012 from Noon*

Summer Luncheon this year will be on Sunday, 27th May 2012 at the Lysses House Hotel in High Street, Fareham. The restaurant is on the first floor but there is a lift, and there is easy access to all facilities and ample car parking. There is a fine sun terrace for pre-lunch drinks. The hotel is very close to St Peter & Paul's Church towards the northern end of High Street.



The price this year is £18.50 per person, a slight increase on last year. Wine may be separately ordered at table.

Partners, guests and friends are very welcome and the preferred dress is collar and tie. We would particularly encourage members to bring along prospective members.

To whet your appetite, a menu is attached overleaf along with a required menu pre-selection form.

A booking form is attached below and should be returned together with the menu selection form overleaf and full payment to Michael Croad-Brangwyn by no later than Friday 18th May, please (later bookings might be accepted but this cannot be guaranteed).



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I will be coming (name).....(years at Prices).....

(address) .....

(phone)..... and I will be bringing.....

I enclosed my cheque in the sum of £.....(£18.50 per person) *made payable to "The Society of Old Priceans"*.

Please tear off and return to:

**M J Croad-Brangwyn**  
19 Maylings Farm Road  
Fareham  
Hampshire PO16 7QU

[mjcb@croad-brangwyn.freeserve.co.uk](mailto:mjcb@croad-brangwyn.freeserve.co.uk)

**Summer Luncheon 2012**

# The Society of Old Priceans

## Summer Luncheon Menu - Sunday 27th May 2012

### -----STARTER-----

- A**..... A coarse duck terrine with flat parsley, prunes and brandy served  
..... with olive oil toasts and home made chutney
- B**..... The soup of the moment is pea and mint with a cheesy crouton
- C**..... A Portabella mushroom with thin strips of courgettes, cherry tomato and  
..... shallots glazed with a “loosehanger” locally smoked cheese
- D**..... A trio of crayfish tails, smoked salmon and home cured gravelax of salmon  
..... served with a basil mayonnaise

### -----MAIN COURSE-----

- E**..... Corn fed chicken breast roasted in the oven served with a selection of wild mushrooms,  
..... roasted cubed potatoes finished with a sherry vinegar sauce
- F**..... Natural smoked haddock served with a Jerusalem artichoke and roasted red pepper risotto  
..... finished with a chive and cream sauce
- G**..... Rump of lamb roasted until pink served with a cauliflower purée, red onion confit,  
..... dauphinoise potatoes and red wine sauce
- H**..... Spinach and ricotta ravioli with mange tout and shallots finished  
..... with parsnip ribbons and a chive butter sauce

Served with a selection of freshly cooked vegetables

### -----DESSERT-----

- I**..... A passion fruit curd pavlova served with a dark chocolate and vanilla sauce
- J**..... A rich chocolate tart served with a coffee sauce and whipped cream
- K**..... A golden syrup and vanilla crème brulée served with a shortbread biscuit
- L**..... Iced banana and praline parfait served with a tuille biscuit
- M**..... A selection of Hampshire Cheeses and Biscuits

Coffee and Petit Fours



## SOCIETY OF OLD PRICEANS SUMMER LUNCHEON - 27 MAY 2012

### MENU SELECTIONS

	MEMBER/GUEST	STARTER ( A - D )	MAIN COURSE ( E - H )	DESSERT ( I - M )
1				
2				
3				
4				

Please enter your selections from the above menu and return with your booking form to:

M J Croad-Brangwyn  
19 Maylings Farm Road  
Fareham  
Hampshire PO16 7QU

Email:- [mjcb@croad-brangwyn.freereserve.co.uk](mailto:mjcb@croad-brangwyn.freereserve.co.uk)