THE SOCIETY OF OLD PRICEANS

Please reply to:





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www.societyofoldpriceans.co.uk

Annual General Meeting 2021 and Lunch

The Solent Hotel & Spa,

Rookery Avenue, Whiteley, Hampshire PO15 7AJ

Friday 1st October 2021 at 11.00am BOOKINGS MUST BE RECEIVED BY 21ST SEPTEMBER

We are gathering at The Solent Hotel for our Annual General Meeting 2021, which will be followed by Lunch. The hotel is within Whiteley, which is accessed off junction 9 of M27. There is ample free car parking on site. **There are major roadworks ongoing along M27 and around the J9 interchange. Take great care.** Turning off J9 into Whiteley Way proceed to the first roundabout and take the left slip and at the next roundabout take the third exit (Hotel Signage).

The AGM will commence at 11.00am and is expected to conclude by 12.30/45pm.

The cost for a 2-course lunch will be £25.00 and for a 3-course lunch £30.00 per person. There is a bar within the hotel where pre-lunch drinks and wine may be ordered. Lunch will be taken from about 1.00/15pm.

Attached is a menu selection which it is hoped will cater for all dietary needs. Any other special dietary needs should be notified with your booking. A booking form is set out below and should be completed with menu selections and names and returned to Derek Marlow by post or email. Bookings and full payment must be made and received no later than 21st September 2021 please. Attendees are asked to pay electronically into the Society bank. Details are: Barclays Bank, Sort Code 20-44-22, Acct No. 50869732. Ref: should be member's name. If attendees are unable to pay electronically cheques should be made out to *The Society of Old Priceans* and sent to Derek Marlow

Derek Marlow, 9 Vespasian Close, Chichester, West Sussex. PO18 0FS

Society of Old Priceans Menu

Friday 1st October 2021

To Start

- SA Melon & Strawberries pink champagne sorbet
- SB Heritage tomato, Basil and Buffalo mozzarella salad
- SC Prawn cocktail with spicy Marie Rose sauce and lemon wedge
 - **SD** Chef's Homemade soup

To Follow

- MA Fillet of Scottish Salmon with Parsley and Prawn cream sauce
- MB Pan-roasted breast of chicken with mushroom and tarragon cream sauce
- MC Herb roasted Loin of Pork, sage and onion stuffing, spiced fresh Bramley apple sauce
- MD Baked Five Mile Town Goat's Cheese, spinach and tomato tart, rocket and basil pesto

Served with a selection of seasonal vegetables with roasted potatoes

To Finish

- **DA** Rich Chocolate and Praline Profiteroles with vanilla ice cream
 - **DB** Strawberry Cheesecake
 - DC Exotic Fruit salad, Berries, Brandy Snap and cream
 - **DD** A selection of Farmhouse British cheese and biscuits

Coffee/Tea

If you have an allergy or special dietary requirement please speak to Derek Marlow before placing your order.

Two course - £25.00 Three courses - £30.00

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