



RBL LUNCH and OPEN DAY 2012
At Ashridge House.
Noon till 16.30 hrs on Sunday 22nd July

Ashridge Management have agreed to make changes to the format of our traditional Open Day to ensure that the errors of last year are not repeated. Erick, the Head Chef, has promised to do us proud on this the Chairman's final function with the Branch. .

New Format and Timings:

From 1200 till 1315hrs:

Assemble in the Bar and Wyatt Room for a complementary drink of fizz (or soft drink) and Canapés. For those who prefer beer or something stronger or just with a raging thirst, a full range of drinks will be available for cash at the bar.

During this time Mick Thompson will conduct a single House Tour for a maximum of 40 members and guests

Luncheon will be served in the Lady Marion Alford room and the Library at 1315hrs.

There will be a three course set menu served at table as follows:

Starters: Cured Mackerel and roasted Mediterranean vegetables terrine and quails eggs fritters.

Main Course: Grove farm Lamb Declination (3 cuts of lamb) with all trimmings

Pudding: Dark chocolate and espresso tart, hazel nut friend and white chocolate ice cream.

Followed by Coffee and chocolates.

Two bottles of white and one bottle of red wine will be on each table of 8. Again, those with a raging thirst please purchase an extra supply for cash before leaving the bar and taking your place at table.

There will be a Garden Tour (weather permitting) after lunch starting at about 1445hrs.

Costs:

Costs remain as last year at £30 per person, but do remember to bring bags of fivers with you to take part in the note raffle!.

