

**Royal Naval Club and Royal Albert Yacht Club  
August 2019**

<b>Date and Time</b>	<b>Event</b>	<b>Cost</b>	<b>Number of Attendees</b>	<b>Total Cost</b>
Friday 2 August 1800 onwards Smart Casual	<b>'Fizzy' Friday Club Night</b>	Pay on the day	.....	
Sunday 4 August Bar open 1200 – 1500 BBQ 1230 – 1400 Smart Casual	<b>Club Family BBQ</b>	Pay on the day	.....	
Monday 5 August	<b>New Bar Menu Launches</b>			
Friday 9 August Bar 1800 Film 1945 Smart Casual	<b>Friday Club Classic Film Night 'Casablanca'</b>	Pay on the day	.....	
Saturday 10 August 1800 onwards Beach Casual	<b>The Chairman's Beach BBQ</b>	Pay £17 on the day	.....	
Sunday 11 August Bar open 1200 – 1500 Carvery 1300 – 1400 Smart Casual	<b>Carvery Sunday Two courses and coffee</b>	£17	.....	
Friday 16 August 1800 onwards Smart Casual	<b>Friday Club Night in the Courtyard</b>	Pay on the day	.....	
Sunday 18 August Bar open 1200 – 1500 Lunch 1230 – 1400 Smart Casual	<b>Sunday Lunch in the Bar Two courses with coffee</b>	£17	.....	
Friday 23 August 1800 onwards Smart Casual	<b>Friday Club Festival Night</b>	Pay on the day	.....	
Sunday 25 August Bar open 1200 – 1500 Carvery 1300 – 1400 Smart Casual	<b>Carvery Sunday Two courses and coffee</b>	£17	.....	
Monday 26 August	<b>Bank Holiday Monday - Club Closed</b>			
Friday 30 August 1900 for 1930 Carriages at midnight Black Tie	<b>'Last of the Summer Wine Ball' Please see overleaf for menu and booking information</b>	£45	.....	
Every Monday 1900 – 2100 Smart Casual	<b>Bridge Club Please call for more information</b>			

**Members Name**.....**Telephone**.....

**Payment by Cheque:** Please make all cheques payable to **RNC&RAYC**

**Payment by BACS:** Account Name: Royal Naval Club and Royal Albert Yacht Club. Account no. **30591560**  
Sort Code: **30-93-97** Please reference your payment to show the date of the event and your name.

# Last of the Summer Wine Ball Menu

## STARTER

A - Chicken liver parfait with real ale chutney, baby leaf salad, toasted French bread

or

B - Creamy wild Stilton mushrooms on malted sourdough loaf

## MAIN

A- Paupiette of South Coast lemon sole with salmon and tiger prawn filling, white wine sauce  
or

B - Pork escalope wrapped in Serrano ham with pistachio and Cumberland stuffing, braised apple  
compote

Fresh seasonal vegetables, Lyonnaise potatoes

## DESSERT

A - Selection of British cheese and biscuits, grapes, quince jelly

or

B - Lemon and raspberry posset, homemade shortbread

Name	Starter	Main	Dessert	Notes

### **Ticket price - £45**

Includes £5 voluntary donation to the RNLI, welcome drink on arrival, three courses, coffee and live entertainment