

NOMINATIONS FOR COMMITTEE 2018

Each year a third of the committee stands down and new faces, ideas, energy and enthusiasm are always welcome to help run the club. The committee tries to meet once a month from 7.30pm to about 9pm as this seems to work well, for nine or ten months of the year. The committee is responsible for organising the club's activities, organising fundraising and deciding how best to spend funds for the benefit of members, managing the membership and running events – with the help of members.

If you would like to stand for committee (usually a three-year term) or nominate others (preferably with their agreement) and feel you/they can provide the commitment needed, please fill in the form below and post to:

Ms Vicki Hancox (Hon. Sec.)
53 Jacomb Close, Lower Broadheath, Worcester WR2 6QW

You can alternatively nominate/volunteer by email:
misshancox@hotmail.co.uk - or do so at the AGM.

NOMINATIONS FOR COMMITTEE

NAME:.....
NAME:.....
NAME:.....

The riding club year runs from October 1st. Please remember that if you have not renewed your membership before or at the AGM you will not be entitled to vote, although past members are more than welcome to attend.

WORCESTER & DISTRICT RIDING CLUB
Christmas Social, incorporating AGM and awards of trophies

AT

The Bell Inn, Lower Broadheath, Worcester

ON

Wednesday, November 29th 2017



A large, light grey bell-shaped graphic is centered on the page. Inside the bell, the letters 'W', 'D', and 'R' are stacked vertically in a large, white, serif font, forming the club's logo.

Two-course meal and skittles
£9.50 per person – partners welcome
Booking essential

CELEBRATING 2017

THIS year the AGM and presentation of trophies will be incorporated within a Christmas Social at the Bell Inn, Lower Broadheath, and will also include skittles.

A two course meal will be provided (please choose opposite from the last page). We have to order the meals in advance so booking is essential.

Dinner will be at 7.30pm prompt, followed by a short AGM, election of officers and the presentation of awards.

If there is anyone you would particularly like to sit with, please let us know and we will do our best.

If you have any special dietary requirements please let us know that too (eg dairy/gluten intolerance/allergies).

Partners, friends and family are welcome and places will be issued on a first come, first served basis. Payment secures your place.

Bookings must be received no later than November 22nd if you wish to dine.

If you want to come for the AGM only there is, of course, no charge. The AGM should be at about 9pm and normally lasts 15 – 20 minutes.

WOULD ALL TROPHY WINNERS FROM 2016 PLEASE RETURN THEM, CLEAN, TO A COMMITTEE MEMBER, BEFORE NOVEMBER 25th



BOOKING FORM
CHRISTMAS SOCIAL & AGM
29th November 2017



NAME(S)

.....
.....

Telephone:..... E-mail:

No of places required:

PLEASE POST YOUR FORM ASAP TO:
Becky Edwards, Whistlewood, Sinton Green, Worcester WR2 6NW

FINAL NUMBERS MUST BE IN BY NOVEMBER 22ND

Please indicate your choice for each course below and, if ordering for others, also put their initials next to the choice

MAIN COURSE: NUMBER

- 1)
- 2)
- 3)

DESSERT:

- 1)
- 2)
- 3)

ANY SPECIAL DIETARY REQUIREMENTS?

.....
Please state here if there is anyone you would like to sit with
.....

MENU CHOICES

MAIN COURSE

Home roast honey and mustard, hand-carved ham with local free range fried eggs or fresh grilled pineapple, served with seasoned chips (GF)

Tender strips of chicken and spicy smoked chorizo sausage cooked in a rich red wine and tomato sauce, served with chickpeas and fresh parsley (GF)

Cottage pie: lean British beef and winter vegetables in a rich, dark gravy, topped with fluffy mashed potato and served with braised red cabbage and seasonal greens (GF)

Golden beer-battered cod fillet, served with tartare sauce, garden peas, a wedge of lemon and seasoned chips

Chunky roasted butternut squash, sweet caramelised red onion and crumbly blue stilton cheese, encased in golden patry, served with buttered new potatoes and seasonal greens (V)

British 8oz rump steak, cooked to your liking, served with onion rings, grilled tomato, rocket and chips (GF)

£2 SURCHARGE

GF = GLUTEN-FREE

V = VEGETARIAN

DESSERT

Home made raspberry mousse, served with fresh raspberries, fresh whipped cream and home made shortbread (GF)

Spotted dick: soft sponge pudding studded with dried fruits and served with lots of hot Devonshire custard

Warm chocolate fudge cake with extra chocolate sauce, topped with Bennet's vanilla ice-cream, smothered in fresh whipped cream, drizzle with even more chocolate sauce (GF)

Sweet stewed apple and tangy blackberries topped with golden crunchy crumble and served with lashings of hot Devonshire custard (GF)

Mini cheeseboard: Somerset Brie, Worcestershire cheddar and blue Stilton served with grapes and a selection of biscuits (V, GF)