

# Institute of Physics – L & S E Branch – Retired Members Section

## Advance Notice

### REMS Christmas Dinner

on Thursday 18 December 2014

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This meeting has been organized by George Freeman

I have arranged for REMS to have their annual Christmas Dinner again at The Institution of Civil Engineers, 1 Great George Street, SW1P 3AA. We have had very good food and service here for the past two years.

Please ensure you have booked via John Belling on his Q4 visit list.

Please can someone else choose another place with similar facilities for next year, 2015.

#### **TIMING**

Please arrive 13:30 and assemble in the entrance hall.

Those who have booked for the morning visit (at the Guards Museum, see separate flyer) come with me to ICE.

#### **TRAVEL**

The nearest station is Westminster. Use exit 6.

**LATE COMERS** Please contact George Freeman or Tony Colclough.

#### **CONTACTS**

Before the meeting George on 020 – 8979 1271, [georgefreeman@georgefreeman.force9.net](mailto:georgefreeman@georgefreeman.force9.net) or Tony Colclough on 020 – 8398 0766 [tonycolclough@tiscali.co.uk](mailto:tonycolclough@tiscali.co.uk)

On the day only - George Freeman 07941 916 944

#### **COSTS**

£30.50 for 2 courses or £32.00 for 3 courses. This is for the set menu and includes a glass of wine (250ml). We will order extra wine on the day. £18.00 per bottle.

Minimum 15, maximum 40.

I will be paying for this on my credit card. Please pay me by cash or cheque to G H C Freeman on the day.

Please **PRE-ORDER** by 10 December 2014



# Brasserie One

Christmas 2014

## SET CHOICE MENU

### Starters

Soup of the Day

Salmon Gravavlax

Salmon Gravavlax with a Sweet Dill Mustard Dressing and Soured Cream

Truffle & Cranberry Pâté

Pork, Chicken Liver and Truffle Pâté layered with Cranberry Preserve

### Mains

Turkey

Succulent portioned Turkey with all the trimmings and Rich Gravy

Sole

Poached Fillets of Lemon Sole with Baby Leeks and Black Linguini,  
Clam, Chive and Tomato Beurre Blanc Sauce

Mushroom Wellington (V)

Mushroom, Cranberry and Chestnut Wellington with Brussels Sprouts,  
Roast Potatoes and a Red Wine Butter Sauce (V)

### Desserts

One Great Pudding

The chef's own delicious family recipe served with Brandy Sauce

Christmas "Stollen" Tart

Dried Fruit, Sultanas, Spices and Almond Frangipane in a Sweet Pastry Tart

Fruit Skewers

Justification for everything else you're had for lunch!

[The menu also includes an amuse bouche and an orange + cinnamon vodka shot]