

**IOP**

Institute of Physics

London & South East Branch

Retired Members Section

### Advance Notice

## REMS Christmas Dinner on Thursday 17 December 2015

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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 few years.

Please ensure you book via the IOP site and tell me your choices of food by the first week December, no later than 4<sup>th</sup>.

**Morning** I have not arranged a morning visit so if someone would like to do so, please feel free. However, in December the Queens Gallery, Buckingham Palace, will have two small exhibitions on “Dutch Masters in the age of Vermeer” and on Rowlandson

#### TIMING

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

#### 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

£36.00 for 3 courses with a large glass of wine. We will order extra wine on the day at £18.50 per bottle either individually or by the table or group through me on the day.

Minimum 15, maximum 40.

I will be paying for this on my credit card. Please pay via the IOP site when booking and me on the day for the extra wine, by cash or cheque to G H C Freeman.

Please **PRE-ORDER** by 4 December 2015



## Brasserie One

### *Soup of the Day (v)*

### *Salmon Gravadlax*

*Scandinavian style Cured Salmon  
with Sweet Dill Mustard Dressing and Soured Cream*

### *Chicken Liver, Brandy and Herb Paté*

*served with Rustic Bread and Red Onion Raspberry Vinegar Chutney*

### *Tropical King Prawn Cocktail*

*Spicy marinated Prawns in a Lime, Coriander,  
Papaya and Mango Dressing, Toasted Coconut Shavings*

### *Goat's Cheese and Pumpkin Tortelloni (V)*

*Stuffed Pasta tossed in Pesto with Asparagus Tips and Goji Berries  
(also served as a main course with a side salad)*

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### *Turkey*

*Succulent portioned Turkey with all the trimmings*

### *Glazed Smoked Gammon*

*Honey and Mustard Glazed Smoked Gammon with Mashed Potato,  
Cabbage, Boiled Carrots and White Onion Sauce*

### *Sea Bream*

*Pan-fried Bream on a Chorizo, Saffron and Shellfish Risotto  
with Roasted Red Peppers*

### *Venison Cottage Pie*

*Minced Venison, Redcurrant and Stout Pie with Mashed Root Vegetable Topping,  
Braised Red Cabbage and Green Beans*

## *Cod*

*Roast Fillet of Cod on Wilted Spinach with a Marinated Artichoke,  
Sun-blushed Tomato and Bean Salsa*

## *Lamb Rump*

*Roast Rump with Creamy Garlic Potato Crumble  
and Sautéed Caraway Courgettes*

## *Mushroom Wellington (V)*

*Mushroom, Cranberry and Chestnut Wellington with Brussels Sprouts,  
Roast Potatoes, Red Wine Butter Sauce*

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## *Vodka and Cranberry Shot*

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## *One Great Christmas Pudding*

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

## *Chocolate and Hazelnut Praline Tart*

*Rich Belgian Chocolate Ganache with Hazelnut Praline Cream,  
served in a Sweet Pastry Case*

## *Prosecco Berry Jelly*

*Berries set in Prosecco Jelly topped with Whipped Cream and Chocolate*

## *Stilton Cheeseboard*

*The perfect end to a meal served with Crackers, Celery, Grapes and Grape Must Mustard*

*Santa's little helpings Please ask your waiter for side orders if required*