

The Dales Club Farmers' Dinner on



Saturday 5th of March 2016



The Devonshire Arms, Cracoe (01756 730237)

www.devonshirecracoe.co.uk

Dress code smart casual, 7:30 for 8pm

Following the success of the last few years we are again at The Devonshire Arms in Cracoe. As usual we'll meet in the bar for drinks from 7.30pm where there will be a free tab for the farmers. At 8pm we'll move through to the dining room to tuck into a scrumptious 3 course meal. During coffee the Chairman will thank the farmers for their continued hospitality, followed by presentation of flying awards and then we'll launch straight into the raffle. Oh and there may be the odd balloon/helicopter as well...

We plan to run the minibus service for the farmers around Hawes again - if there is sufficient interest. We may even be able to squeeze a few members on board. The function room only seats 50 and so everyone will be strictly limited to 2 tickets.

The Devonshire Arms has limited accommodation so if you want a room there, book early (mention the club when booking and the staff will give you a discount on the advertised prices). There are also a number of B&Bs within a short distance if that is more your style. You could even consider camping...

The club will be paying for the farmers and their guests. The cost for members is £25.00 per person.



Please select the menu of your choice from below (by 21st Feb) – one starter, one main and one pudding for each person – see booking form on next page

Starters

Garlic mushrooms with salad and toasted ciabatta

Smoked salmon roses served with salad, tartar sauce and lemon

Stuffed camembert on a bed of salad served with tiger bread and cranberry chutney

Main Courses

Belly pork, served with black pudding mash, mixed vegetables and apple puree

Creamy mushroom stroganoff served on a bed of rice with fresh naan bread

Slow cooked lamb shank served with creamy seasoned mash, mixed vegetables and mint

Vegetable lasagne served with chips and garlic bread

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Desserts

Spring cheesecake

A cheeseboard selection with 3 different cheeses, biscuits, grapes and celery

The all-time favourite Victoria sponge and custard

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Tea or Coffee

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Booking Form

	Starter			Main course				Sweet		
First name & surname	Garlic mushrooms	Smoked salmon roses	Stuffed camembert	Belly pork	Creamy mushroom stroganoff	Slow cooked lamb shank	Vegetable lasagne	Spring cheesecake	Cheeseboard selection	Victoria sponge & custard
Contact Name:		Email	:	Tel:						
Please enclose a cheque m	ade payabl	e to 'DHPC	c' and post	to (deadl i	ine 21st F	eb):				
DHPC Farmers' Dinner, c/o 51 Granby Drive, Riddlesden, Keighley, BD20 5AU (Tony Pickering – 01535 662846)										
I enclose a cheque for £ for			r people (£25.00 each).							
Please note that tickets are	not being	issued.	A reminde	er of menu	choices w	ill be availa	ble on the	night.		
We will be organizing a min and it will leave the pub fo					e will be a o	central pick	up (Marke	et Hall in H	awes) at 6.	30pm,

I would be interested in using the transport provided: Yes/No. Preferred location _____