



# The Dales Club



## Farmers' Dinner on Saturday 22<sup>nd</sup> of February 2020



**The Boars Head,  
Long Preston  
(01729 840217)**

**[www.boarsheadlongpreston.co.uk](http://www.boarsheadlongpreston.co.uk)**

**Dress code smart casual, 7:30pm for 8pm**

Our annual Farmers Dinner is our way of saying a huge thank you to all the Farmers who support us with free flying in the Dales, and to award Trophies to the pilots who have flown further and better than the pack. The Boars Head is a traditional family run pub and hotel. On offer is a fine choice of up to 6 cask ales, various malts, and arguably the largest range of Gins in the Dales! It is located only 4 miles from Settle and 12 miles from Skipton.

**As usual we will 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 sumptuous 3 course meal. During coffee, we'll present our annual club trophies and the Chairman will thank the farmers for their continued hospitality. No quiz this year, but there may be the odd balloon/aeroplane flying around...**

We plan to run the minibus service for the farmers around Hawes again. The function room only seats 50 and so everyone will be strictly limited to 2 tickets.

**The Boars Head has limited accommodation so if you want a room there, book early. The website only allows you to book for 2 nights so you'll have to phone (mention the club when booking as we have negotiated a reduced price of £75 for B&B). Unfortunately [The Barn](#) is closed until Easter but you could try [The Post Office](#) or [Airbnb](#).**

The club will be paying for food and drink for the farmers and their partners. The cost for members is £26.00 per person.

# Menu

Please select one starter, one main and one dessert  
for each person by 10<sup>th</sup> Feb.

## Starters

- A)** A Platter of cold-water prawns served with a marie rose sauce.
- B)** Tomato & Red Lentil soup & freshly baked bread.
- C)** Deep fried breaded brie with redcurrant coulis.
- D)** Chicken liver pate served with salad & melba toast.

## Main Courses

- A)** Braised Steak in red wine mushrooms & shallots & boulangere potatoes.
- B)** Fillet of duck breast with orange and cointreau sauce & dauphinoise potatoes.
- C)** Grilled haddock fillet on a bed of ratatouille and buttered baby potatoes.
- D)** Bubble & squeak rarebit served with salad.

*A selection of vegetables to be served with all.*

## Desserts

- A)** Ginger and syrup sponge with custard.
- B)** Chocolate torte with salted caramel sauce.
- C)** Cheese & crackers with chutney.
- D)** Blackberry & Apple pie with cream.

## Coffee and mints

# Booking

If you would like to attend please book online:

<http://webapps.dhpc.org.uk/farmers-dinner/book/>

or by email [treasurer@dhpc.org.uk](mailto:treasurer@dhpc.org.uk)