

Birmingham Organists Association

invites you to Dinner on Wednesday 6th December, 7.00 for 7.30pm
in a private room at Café Rouge, The Mailbox, Birmingham B1 1RN

Guest speaker: Paul Hale, retired *Rector Chori*, Southwell Minster

To avoid disappointment please
book your place(s) **NOW** by choosing your food from the
menu items on the following pages (use **1a**, **2b**, **3c**, etc)
and sending payment of
£16.95* (2-courses) or £19.95* (3-courses) per person as follows:

<i>Method 1 (preferred)</i>	<i>Method 2</i>
<p><i>Avoid postal charges!</i> Email your food choices to membership@BhamOrgan.org.uk, then transfer funds electronically from your bank to the association's (new) bank account using sort code: 30-98-97 account number: 49304568 Be sure to use your name as the reference! Acknowledgement will be sent via email.</p>	<p>Post a cheque payable to "Birmingham Organists Association" to: Alan Taylor (BOA) Broadway United Reformed Church 2 Gillity Avenue Walsall, WS5 3PH together with a note of your food choices</p>

* If you choose items **2c** or **3f**, which have a supplement, please adjust prices accordingly



Café Rouge Mailbox is a 10-minute walk from New Street Station
and The Mailbox has its own 24-hr car park (£7.50 for 3 hours).



BOA dinner

Café Rouge, The Mailbox
Birmingham, B1 1RN

Wednesday 6th December 2017
7.00 for 7.30pm

2 courses £16.95* / 3 courses £19.95*

STARTERS

1a SOUPE DE SAISON (V) (GO)

butternut squash & sage soup with crème fraîche and toasted pumpkin seeds, served with rye & caraway bread

1b PANIER DE CHAMPIGNONS (V)

sautéed chestnut mushrooms in a cèpe & garlic sauce, served in a vol-au-vent

1c PÂTÉ (GO)

smooth chicken liver pâté with shallot & raisin chutney and chargrilled sourdough bread

1d GOOSE & FIG RILLETTES (GO)

potted rustic pâté made to a traditional recipe, served with chargrilled rye & caraway bread and baby figs

1e POTTED SALMON (GO)

smoked and poached sustainable salmon with shallots, fresh herbs, crème fraîche and a buttery top, served with pickled fennel and chargrilled rye & caraway bread

MAINS

2a TURKEY BALLOTINE (GO)

roast turkey wrapped in streaky bacon with sage & onion stuffing, served with honey roasted parsnips, pigs in blankets, roasted chestnuts & Brussels sprouts, duck fat roast potatoes, buttered carrots and roasting gravy

2b CONFIT DE CANARD (GO)

slow-cooked Brittany duck leg with buttered layered potatoes, green beans and cherry or orange sauce

2c SIRLOIN STEAK (GO)

35 day aged 8oz British sirloin steak with frites or house salad and your choice of peppercorn or Béarnaise sauce (*supplement £5)

2d SEA BREAM (GO)

sustainable sea bream fillet, pan-fried and served with asparagus, green beans, baby spinach, new potatoes and beurre blanc sauce

2e BEETROOT & GOATS' CHEESE TARTE (V)

balsamic roasted beetroot & thyme tart with goats' cheese and walnuts, served with honey roasted parsnips, roasted chestnuts & Brussels sprouts, roast potatoes, buttered carrots and thyme jus

DESSERTS

3a CRÈME BRÛLÉE (V) (GO)

vanilla and Cointreau crème with a caramelised top, fresh orange and raspberries

3b STICKY TOFFEE PUDDING (V) (GO)

traditional sponge cake with toffee sauce and crème anglaise

3c FONDANT AUX CHOCOLATS (V)

hot chocolate fondant with a melting middle served with chocolate & raspberry fondant ice cream

3d TARTE AU CITRON (V) (GO)

lemon tart with crème fraîche

3e GINGERBREAD PARFAIT (V)

gingerbread parfait with salted caramel sauce and crumbled gingerbread

3f SÉLECTION DE FROMAGES

French farmers' artisan cheese board with baby figs, grapes, celery and water biscuits or baguette (*supplement £3)

V - Suitable for vegetarians

G - Made gluten free

GO - Can be made gluten free on request