

Royal Fleet Auxiliary Association

Scottish & Newcastle Branch

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19th August 2013

Dear Member,

Scottish Sunday Lunch 22 September 2013

*Following last year's successful event when we had an almost record attendance we are once again returning to **The Doubletree by Hilton at Dunblane Hydro Hotel on Sunday 22nd September**, Noon for 1300. The Hydro and its park enjoy a commanding position overlooking the Fintry Hills and the Trossachs and you are invited to meet in the Lounge, bar adjacent, to the right of Reception, from 1200 onwards before being conducted to our room for 1300 lunch.*

Once again thanks to the sterling negotiating powers of our honorary ambassador John Roddis we have been given an excellent rate which includes a glass of wine or soft drink. The Nick Nairn (noted local and TV Chef) inspired menu is attached for you to make your selection. The total cost of a two course lunch will be £20.00, and a three course lunch will be £23.00 which includes admin expenses and staff gratuities.

*You will see that the menu includes items which require a supplement should you wish to include these could you please add the appropriate amount. Additional orders for side dishes will be charged on the day. Please send payments by cheque together with your menu choices by 13th Sep. Cheques should be made out to : **RFA Association (S&N)**.*

Should you wish to turn the event into a weekend away, the Hydro telephone number is 01786-826640 or via its website.

Dunblane is attractively situated convenient to Scotland's former capital, Stirling, with the Lomond & Trossachs National Park nearby. Should you wish to arrive by train frequent services call at Dunblane Station from Edinburgh and Glasgow, Aberdeen, Dundee Perth and Inverness.

*If arriving by car from the south, take the M8/ M9 to the Kier roundabout at the end of the M9 and take the B8033 s.p. Dunblane. Stay on the Perth Road for approx 1.5 miles to the entrance to the "Doubletree by Hilton" on the right, just past the second roundabout by the "India Gate" restaurant. There is adequate parking either near the front main entrance or to the rear. If arriving from the north on the A9 take the B8033 exit (first) to Dunblane and follow the Perth Road for approx 1.5 miles to the hotel entrance on the left. Be advised both B8033 exits are tight and need a cautious approach. **Satnav:** The Hotel Postcode is: **FK15 OHG**.*

We look forward to seeing you at what I am sure will be a great event.

Sincerely,

Andrew Armstrong

REPLY SLIP & MENU CHOICES FORM

Lunch @ Dunblane Hilton Sunday 22 Sep 2013

FROM: _____ Telephone number: _____

FIRST NAME	Starter Choice	Main Choice	Dessert Choice

1. I/We will be able to attend the **Dunblane Hilton Lunch on 22 September 2013** (@ £20.00 each (2 Courses), or £23.00 each (3 Courses) plus any supplements for which I enclose my cheque of £_____ (Payable to: **RFA Association S & N**)

2. I regret I/We are not able to attend, but enclose a donation of £_____ in support of the RFA Association Scottish & Newcastle Branch.

RFA ASSOCIATION DUNBLANE LUNCH 22 Sep2013

Chefs freshly prepared soup of the day with a warm crusty roll.

Nick's chicken liver parfait, Cumberland sauce and toasted brioche.

Smoked Loch Duart Scottish salmon 'Nick Nairn', apple and watercress salad and brown bread.

Filo tart of pear and blue cheese, onion marmalade and pickled walnut dressing.

Classic cocktail of brown shrimps, Loch Duart Scottish salmon 'Nick Nairn', Hass avocado and cocktail sauce - **£3.00 supplement.**

MAINS

Slow braised shoulder of lamb, olive crushed potatoes, minted peas, tomato and basil gravy.

Pan fried fillet of Peterhead coley, pancetta, sauté potatoes, creamed leeks and sauce vierge.

Nick own recipe char-grilled 6oz cheeseburger, made with 100% Scotch rump steak, fries and paprika mayonnaise.

Sauté chicken breast, smoked butter mash, celeriac, pancetta and tarragon café au lait sauce.

250g dry aged 'Campbells Gold' Prime Scotch Beef rib eye steak, roasted tomato, mushroom, onion rings and fries with your choice of sauce: peppercorn | blue cheese | whisky | red wine - **£5.00 supplement.**

SIDE ORDERS - £3.00

Buttered Greens | Hand Cut Chips | Dressed Mixed Salad | Rocket and Parmesan Salad | Boiled New Potatoes | Green Beans | Creamy Mash.

DESSERTS

Passion fruit crème brûlée with homemade chocolate chip shortbread.

Vanilla panacotta, macerated berries and caramel sauce.

Warm brioche bread and butter pudding and vanilla ice cream .

Nick's berry trifle, homemade blackcurrant jelly, vanilla custard, crème Chantilly and toasted almonds.

3 British cheeses in 'good Nick' with handmade chutney - **£3.00 supplement.**