

# ORDER FORM

Please return with your dinner choices and wine choices (if any) before the end of April 2018.

## TABLE NAME

## MEAL CHOICES

<b>Starter Choice</b>	<input type="checkbox"/>		<input type="checkbox"/>
Carpaccio of Beef		Soup	
<b>Dinner Choice</b>	<input type="checkbox"/>		<input type="checkbox"/>
Chicken		Loin of Lamb	

Please write in Boxes Total Number of each dish

## ADDITIONAL WINE ORDER

<b>The Ned Sauvignon Blanc</b> - New Zealand	£22.95/bottle	<input type="checkbox"/>
<b>Crane Lake White Zinfandel</b> - California	£20.95/bottle	<input type="checkbox"/>
<b>Heartland Dolcetto Lagrein</b> - Australia	£19.95/bottle	<input type="checkbox"/>
<b>Two Paddocks Pinot Noir</b> - New Zealand	£34.95/bottle	<input type="checkbox"/>
<b>Nua Prosecco</b> - Italy	£21.95/bottle	<input type="checkbox"/>

Please write in Boxes Total Number of Bottles Ordered



Please Post Payment and Food & Wine Order to:

Nicola Richardson  
Lurgan Rugby Football and Cricket Club  
Pollock Park,  
Lower Toberhewny Lane  
Lurgan  
Co Armagh  
BT66 8SX

Contact: 07803 350 894 (Nicola)

/aneveningwithwarrengatland

## ON THE NIGHT...

### KICK OFF

Prosecco/Drinks Reception 18:30  
VIP Guest procession 19:25

### Opening words of Welcome 19:30

Adrian Logan Welome  
Chairman's Address

### Grace 19:45

Rev. Graham Stockdale

### Amuse-bouche Course

#### Starter Course

2 RAFFLE DRAWS

#### Main Course 20:15

#### Sorbet

2 RAFFLE DRAWS

#### Dessert Course 21:15

#### Tea / Coffee

2 RAFFLE DRAWS

#### Digestive / Brandy / Port 22:15

## HALF-TIME

### RESTART

Adrian Logan 22:30  
Free Heads & Tails with Prize

### Presentation of Club Blazer to Jacob Stockdale

### Warren Gatland 22:55

This to include a Q&A from the best of the guest question cards.

## GRAND AUCTION

Auction items  
See seperate guide on tables

## FINAL WHISTLE

Thankyou's and  
Closing Remarks 00:45



Dear Sponsor

May I on behalf of LRF&CC sincerely thank you for taking a table at our Warren Gatland Dinner on 25th May 2018.

Our club cannot exist without sponsors like yourselves and I know you have many demands on limited resources.

I have enclosed an invoice for the dinner and would very much appreciate if you could have it paid by the end of April 2018 when we will send you out your table tickets for the evening as well as a **Prize Draw Ticket** for each of your guests.

There will also be the opportunity to pose questions to Warren via an individual **Question Card** on your table.

We have also enclosed a dinner menu and a wine list.

There will be **two complimentary bottles of wine** on each table, one white and one red. More wine of your choice will be available for order before the event by completing the boxes on the wine list.

There are choices for dinner and theses should be chosen on the dinner menu.

**It would be really helpful if we could receive the dinner choices and wine choices (if any) before the end of April 2018.**

I expect this will be a really enjoyable night for everybody and I very much look forward to welcoming you personally at the Warren Gatland Evening

Raymond Acheson  
Club PRO and Events Manager  
Mob: 07565 096 275  
www.lurganrugbyclub.com

/aneveningwithwarrengatland



**LURGAN RUGBY FOOTBALL CLUB**  
1880

# MENU



## Amuse Bouche

Smoked Salmon Mousse

## Starters

Peppered Carpaccio of Beef  
Served with Blue Cheese Bon Bon Herb Vinaigrette

Or

Roasted Tomato & Bell Pepper Soup, Minted Couscous

## Sorbet

## Mains

Supreme of Chicken  
Colcannon Potato Cake, Green Beans, Madeira Jus

Or

Herb Crusted Loin of Lamb  
Celeriac Puree, Ratatouille, Red Currant and Port Jus  
Chefs Selection of Vegetables & Potatoes

## Desserts

Pear Plate  
Pear Crème Brulee, Poached Pear, Sweet Waffle Pear Sorbet

## Tea/Coffee

## Liqueur

# WINE LIST



**The Ned Sauvignon Blanc** - New Zealand £22.95

Pale straw with a light green-gold highlights. Saturated aromas of passion fruit, lime zest and pink grapefruit which carry through to a taut yet richly textured palate that contrasts explosive flavour with mouth-watering acidity.



**Crane Lake White Zinfandel** - California £20.95

Light pink wine with floral and tropical aromas; flavours of strawberry, peach and raspberry with a touch of sweetness.

**Heartland Dolcetto Lagrein** - Australia £19.95

Aromas of blackberry, liquorice and nutmeg combine with a smoothly textured palate of dark fruit, a bouquet garni of herbs and spices and a long savoury finish.

**Two Paddocks Pinot Noir** - New Zealand £34.95

Lifted red fruit, violet and spicy blackcurrant aromatics. Followed by a suave, textural palate showing lots of density, complexity and persistence. This wine comes from the winery of the world-famous actor Sam Neil.



**Nua Prosecco** - Italy £21.95

Nua is a premium Italian producer of the world-famous Prosecco sparkling. This pale-yellow sparkling is elegant and crisp, with a fruity bouquet of citrus and tropical fruits. The palate is mellow and textured and shows an amazing harmony between all aspects of the wine.