



Fife Women in Business



Christmas Meal

*Tuesday 9th December, 7 for 7.30pm
The Old Rectory Inn
West Quality Street, Dysart
Tel: 01592 651211*

Christmas is coming ladies

It's time to dust down our cocktail dresses, polish our sling backs and get ready to party!

December can bring many weekend invitations so this year we have chose a midweek date so it is easier to fix the date in our diary.

The Old Rectory Inn changed hands in 2006 and is now run by Maxine and Spencer Barrie. They have a wealth of experience behind them and receive rave reviews for their varied menus that use quality local produce.

If you would like a fabulous evening of fine dining and chance to catch up with everyone then please book as soon as possible. Places are limited and we anticipate a very good response.

If this is your first meeting, we look forward to seeing you

The Christmas menu is very extensive, but there is no need to pre-select, we will make our choices on the night. Please find the menu attached for your information.

FWB Booking Form

Member: _____ Member Company: _____

Guest: _____ Guest Company: _____

Guest Tel: _____ Guest Email address: _____

If you have more than one guest please attach details to booking form or write on the back

Total Amount Enclosed: _____ x £27 = £ _____

Please ensure that payment is made prior to the event. If you require a receipt please photocopy this booking form for your own records or request a receipt from our Treasurer Make your cheque payable to Fife Women in Business.

Cancellation after 28th November will not be reimbursed.

Please return booking form by Friday 28th November 2008 at the latest to:

**Roberta Goodall
55 Woodside Way
Glenrothes
KY7 5DW
Tel: 07783 506 808**

admin@fifewomeninbusiness.com

Next Meeting:

Burns Night

Monday 19th January 2009

**With songs and poems from
"Sangs and Clatter"**

Venue to be confirmed

The Old Rectory Inn

Traditional Christmas Menu 2008

*A Tasty Terrine of Lamb, Pork and Brandy layered with Chicken and served with
Home made Rhubarb Chutney and Buttered Oatcakes
Cold Poached Salmon with Thousand Island Sauce and Dressed Leaves
Honeydew Melon and Fresh Pineapple "Pina Colada" Cocktail
Garlic Bruschetta with Tomato, Basil and Olive Oil*

**Roast Parsnip and Carrot Soup - garnished with Parmesan Crouton
* Cream of Sweetcorn Soup – garnished with Mixed Peppers*

Above Soups served with Bread and Butter

Roast Turkey with Chipolata, Bacon Roll, Savoury Stuffing and Cranberry Sauce

Roast Loin of Pork, Savoury Stuffing, Roasted Chestnuts, Bacon Roll and Sweet Cider Sauce

*Pan Fried Scottish Salmon, on a Roasted Pepper and Tomato Sauce
served with Hot Lemon and Chive Buttered Prawns*

Braised Breast of Pheasant, Button Mushrooms, Baby Onions, Bacon Batons and Burgundy Sauce

*8oz Sirloin Steak, pan fried "as you like it" with a Mexican Chilli and Tomato Sauce
topped with Sour Cream and served with Nachos on the side.
(£4.50 extra)*

Roast Rib Eye of Beef served with Chasseur Sauce and a Large Yorkshire Pudding

**A Filo Christmas Parcel stuffed with Brie, Pine Nuts and Cranberries*

Please ask about our Cold Cut and Salad Selection

FESTIVE VEGETABLES AND POTATOES

*Roast Potatoes with Cracked Black Pepper, Creamy Mash with Cheese Topping, Buttered Brussels
Sprouts*

Carrot Batons with Orange Glaze and Buttered Broccoli Spears

***Traditional Christmas Pudding**

served with Brandy Sauce

***Two Coffee Meringues**

filled with Chantilly Cream topped with Toasted Flaked Almonds

***White Chocolate, Rum and Fresh Cream Trifle**

***Sticky Toffee Pudding**

with Hot Butterscotch Sauce and Fresh Cream

***Raspberry Cranichan**

Breaded and Deep Fried Camembert

served with Redcurrant Jelly

Coffee and Chef's *Mini Mince Pies

*** suitable for vegetarians**