

AMH/URHP Conference and AGMs

Saturday 18th June 2011 - Evening Meal Menu

Venue: The Restaurant at Ryton Gardens
Time: 6.30pm

Tomato & Basil soup GF V+ £4.25

Sweetcorn Fritters with sweet & Sour Sauce £4.25

Pea & Mint risotto with Salad V+ GF £10.99

Vegetable & Bean loaf with a Provencal sauce & seasonal vegetables V+ GF £10.99

Fresh Fruit Salad (with/without Tofutti) £4.25 V+ GF

Poached Pears with Tofutti £4.25 GF V+

The Choice of Venue

It was very difficult to find a suitable venue for our evening meal close to Ryton Gardens. There were lots of pubs but none I could find that could provide a menu that would fit our needs given that we have a lot of members who are vegetarian/vegan and some who are gluten intolerant.

The Catering staff at Ryton, have therefore, kindly agreed to open the Restaurant especially for us on the evening of Saturday 18th June. I am very grateful to them for this and hope you will enjoy the menu they have put together for us.

Just one thing to bear in mind when booking, we are likely to be having fresh fruit salad for dessert at lunch time so be aware of that when choosing your evening dessert if you prefer a little variation. Please note we need a minimum of 25 evening meal booking for the restaurant to open so please do join us for Dinner.

Booking Form

Name: _____ Member of: AMH URHP (please circle)

I have made my menu selection below and enclose a cheque for £ _____

Starter: Tomato & Basil Soup Sweetcorn Fritters

Main: Pea & Mint Risotto Vegetable & Bean Loaf

Dessert: Fruit Salad Poached Pears

Please return this form together with your conference booking form and payments to:
Anton Bennett, 18 Victoria Street, Settle, BD24 9HD by **20th May 2011**.

Please make cheques payable to: Association of Master Herbalists

Apologies to those of you who have already returned your Conference Booking Forms.

Please return this form and payment separately – sorry for the extra work.