

See you at the talk on 8th Nov by Roger Byford, worldwide classic car campaigner

spalding classic car club

and east elloe news

www.spaldingclassiccars.co.uk

No 42: November 2011

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FORTHCOMING EVENTS

Tuesday 08 November

Clubnight talk by Roger Byford

Still crazy after all these years... Roger has been involved over a few decades with Austin Healeys and has taken part in classic rallying in various vehicles, often with wife Maggi as navigator. He also ran as course car for a Round The World jaunt. He will relate his experiences to us at Whaplode Manor Hotel, Saracen's Head. 7.30 for 8.00 pm prompt start. £2/head charge.

Sunday 04 December

SEECCC Christmas lunch



Our festivities this year are at the Fortescue Arms, Billingborough. 12.30 for 1pm sit down. £13.95 pp. Ian Pollard is hoping to organise a convoy from Spalding: details next month. **Menu is opposite** ➔ Book with your choices please with Joy Mann on 01775 723856 or email jmann@eemc.co.uk

Wednesday 14 December

Annual General Meeting

Our AGM is the chance to have your say on the way your Club is run, Whaplode Manor Hotel. 8pm.

Tuesday 10 January

Clubnight quiz

Ian Stancer has kindly agreed to organize this first event of 2012, guaranteeing that there will be a new winner following Ian's unbroken success in previous events. 8pm at Whaplode Manor Hotel.

OCTOBER CLUBNIGHT

Pub night at The Poachers, Kirton Holme

Thanks to Joy Mann for organising this event and to all the many members who supported the evening, which offered excellent food and good company in equal measure.



THE FORTESCUE ARMS
BILLINGBOROUGH

spalding classic car club
and east elloe

CHRISTMAS LUNCH

3 Courses £13.95

• TO BEGIN •

Homemade Vegetable Soup

Served with a crusty roll

Deep Fried Crispy Whitebait

Served with salad & tartare sauce

Homemade Smooth Chicken Liver Pâté

Served with toast & onion marmalade

Duo of Deep Fried Cheeses

Served with redcurrant jelly

• MAIN COURSE •

Roast Turkey Breast

Served with bacon wrapped chipolatas & stuffing

Roast Leg of Pork

Served with apple sauce and stuffing

Rib of Lincolnshire Beef

Served pink or well done, with Yorkshire pudding

Homemade Steak Pie

Tender chunks of beef in a rich gravy topped with a choice of shortcrust or puff pastry

Roasted Salmon Fillet

Fillet of Scottish salmon, oven roasted and topped with hollandaise sauce

Homemade Leek and Stilton Crumble

Served with Fresh Vegetables & Potatoes (V)

• TO FINISH •

See our chalkboard for the sweet selection

Selection of Cheese & Biscuits

(£2 supplement)

Freshly brewed filter coffee,
cappuccino, latte or espresso £1.95

Twinings select teas also available

(please ask for details)

