



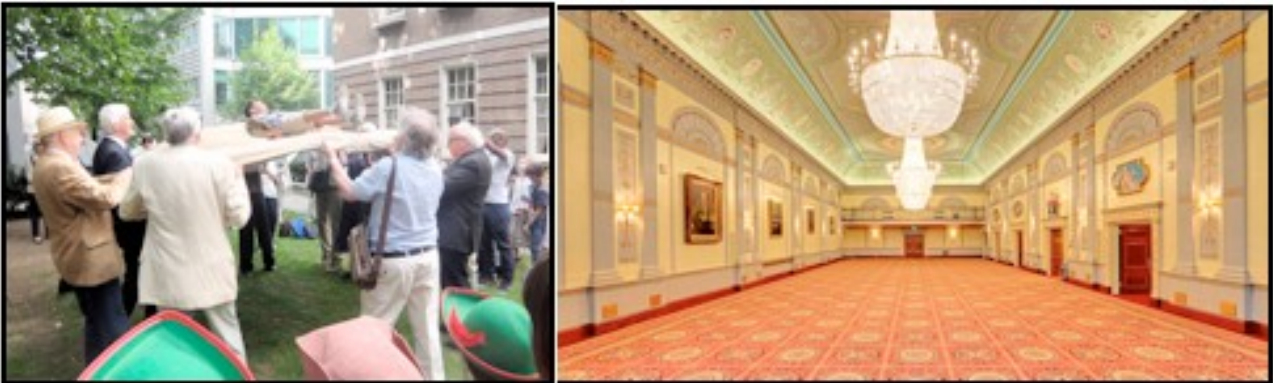
Aldersgate Ward Club

Founded 1860 Revised 1909

Master: Dr Antony J Richards

www.aldersgatewardclub.co.uk

- Event:** Beating the Bounds followed by lunch at Vecchio Parioli.
Date: Monday 18th June 2018.
Location: Postman's Park (behind St. Botolph Aldersgate) at 9.45 am.
Numbers: Maximum of 45 persons.
Cost: **£45.00** – inclusive of 3-course lunch and beat, or £12 for beat only.
Travel: Closest station is St. Paul's (5 minute walk).



It is that time of year again when the members of Aldersgate go 'Beating the Bounds' of the ward. Club Marshall Tony Croot has kindly agreed to lead us on our beat in customary fashion. The beat will include stops for refreshments along the way with hospitality stops being offered to us by the clerks of the Plaisterers' and Ironmongers' Companies. I can also confirm that as last year we will be joined by musicians from the Preparatory Department of the City of London School for Girls and also children from Prior Weston School.

Following the last beat at the Barbican Estate Office (12.45 pm) where you may be invited to learn a new skill! it will be off to the adjacent Italian restaurant for a 3-course meal.

Confirmation (or rejection in the event of a ballot) will be sent by e-mail on 4th June 2018. If you wish to have a hardcopy confirmation please send a SAE envelope with your application.

Booking Form

Beating the Bounds with lunch

Monday 18th June 2018

Please return to the Master, Dr Antony J Richards

I wish to reserve: ___ place/s at **£45.00 each** for the **Beating the Bounds** with lunch or **£12 each** for just the beat and enclose a cheque for a total of £___ made payable to Aldersgate Ward Club. If more convenient you may pay by BACS direct to the club.

CLOSING DATE – MONDAY 4th JUNE 2018

Name:

Name of Guest:

Address:

Telephone: Email:

Starters

A B

Minestrone (V) : *Home made fresh vegetable soup*

Prosciutto con Melone :*Parma ham with fresh melon*

Avocado Vinaigrette (V)

Deep fried mushrooms

Prataioli Fritti (V)

Avocado, salad and vinaigrette dressing

Main Course

Lasagna : *Home made lasagna with beef sauce*

Ravioli ai Porcini (V) :*Ravioli filled with Porcini mushrooms, ricotta & parmesan cheese , with mixed mushrooms sauce and a touch of cream*

Penne alla Siciliana (V): *Penne pasta with tomato sauce, aubergine, onion and mozzarella*

Cannelloni Ricotta & Spinaci(V):*Pasta tubes filled with spinach, ricotta & parmesan cheese*

Dessert

Cassata : *Multi flavoured ice cream caramel with candied fruit*

Crème Caramel: *Homemade cream caramel*

Macedonia di Frutta: *Fresh fruit salad*

Tiramisu': *Mascarpone cream with coffee soaked finger biscuits and liqueur*