



**OFFICIAL 100th BIRTHDAY
LUNCHEON**

for

Mrs. AUDREY RAPSON

Thursday, 11th July 2013



WELCOME!

12 p.m.

*A welcome glass of
Champagne, served in the
Sitting Room, Conservatory,
and on the terrace, to
Audrey, her family and
friends, and to all the
Residents.*

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12.30 p.m.

Starter

Chilled orange Juice with a Grenadine Splash

or

Cream of Watercress Soup

Main

Poached Scottish Salmon Fillet with a Cucumber
and Dill Dressing,

*Buttered new potatoes, baton carrots, petit pois,
& wilted spinach*

or

Roast Shoulder of English lamb with lemon and
thyme stuffing

*New Potatoes roasted in Olive Oil, carrots,
cauliflower garden peas, light red wine jus*

LUNCHEON

Dessert

Homemade Apple Pie and Ice Cream or Vanilla Custard

Or

Lemon Drizzle Sponge with Raspberries and Cream

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Tea or Coffee and Elizabeth Shaw Mints

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Choice of Red, White ,or Non Alcoholic Wines