

BVF NATIONAL CHAMPIONSHIPS

June 1 – 3, 2018

Venue: Manchester Fencing Centre, Osborne Mill, Oldham, OL9 6QQ
07791 862655,

D.T. Mike Robinson/Phil Palmer

Equipment: All on site,

Hotel: Victoria Hotel, Hollinwood Avenue, Chadderton, OL9 8DE
0161 682 7254

A.G.M. 5.30 – 6.30 Victoria Hotel

Dinner: Victoria Hotel 7.30 for 8p.m.

Other Hotels: Travelodge, Oldham
Premier Inn, Oldham

Catering: on site for Friday/Saturday/Sunday

Leon Paul: small shop on site – pre-order equipment from Leon Paul for delivery to shop on site

Dinner Menu £28. 00 per person

STARTERS

Carrot & Coriander Soup with ciabatta

Chicken Liver Pate with Melba Toast & Chutney

Rose of Honeydew Melon with Strawberry Compote

MAIN COURSE

Chicken Breast wrapped in Parma Ham stuffed with mozzarella & sun blushed tomato with Madeira Jus served with freshly prepared vegetables & potatoes

Grilled Salmon in a beurre blanc sauce with crushed new potatoes & seasonal vegetables

Wild Mushroom Risotto with Parmesan Shavings & a Pea & Herb Oil (v)

DESSERT

Victoria Mess with Berries, Meringue & Cream

Chocolate Brownie with Ice Cream

Lemon Posset with Raspberry Compote

Tea, Coffee & Mints

Book your dinner on the BVF website along with your competition entry.

Raffle prizes donated to the raffle will be most welcome.