

A Private Banquet at The Royal China Club Thursday 21st July

Noted as one of the most prestigious Chinese restaurants in London, the manager Paul Keung and his Executive Chef Billy Wong have devised a very special menu for our dining event in their private dining room.

Roasted Whole Suckling Pig

Steamed Scallop with Garlic & Vermicelli

Pan Fried Mini Fillet Steak in Red Wine Sauce

'Ying and Yang' Turbot Fish

(served 2 ways: stir-fried in XO sauce & crispy fried with chilli & peppercorn)

Sautéed Sliced Abalone with Baby Spinach

Sea Emperor Fried Rice

Braised Crab Meat E-Fu Noodle in Soya Sauce

Chef's Special Dessert Assortment

Mixed Fresh Fruit Platter

There will be sparkling wine to greet you and to accompany the meal there will be:

Albizzia Chardonnay di Toscana, Marchesi de Frescobaldi and Echeverria Carmenere Reserva

This promises to be a really sumptuous banquet so do come along and feast!

Venue:	The Royal China Club, 40-42 Baker Street	
Nearest Tube:	Baker Street	Mobility Rating - 1 – no stairs
Time:	7.30pm	
Dress:	Jacket and Tie for gentlemen; smart for ladies	
Price p/person:	£108.00 Members & 1 st guest; Additional Guests: £110.00	
Organiser:	Jeffrey Benson Tel: 020 8673 4439 e-mail: jeffrey.benson@iwfs.co.uk	

The Wonderful Wines of Alsace

Wednesday 27th July

Alsace is one of the prettiest regions of France, full of attractive villages and vineyards nestling in the foothills of the Vosges mountains. The wines go so well with food and are also delicious on their own. This tasting will concentrate on the four noble grape varieties. These are the fragrant and floral Muscat, the Riesling "the king of wines of Alsace", the complex, smoky Pinot Gris and the voluptuous Gewurztraminer (lychees, rose petals, spices, tropical fruits). The organiser brought back some of these wines from his recent third wine-tasting trip to the region, while he has kept others for years until fully mature. The wines range from bone dry to sweet but balanced, and go back to the excellent 1998 vintage.

There will exceptionally be 12 wines tonight which will probably be:
Hugel Pinot Noir Jubilee "Hugel" 2004;
Crémant d'Alsace (Champagne method);
Hugel Muscat Tradition "Hugel" 2004;
Mittnach-Klack, Cuvée Emma, Muscat d'Alsace 2009;
Léon Beyer Riesling 2004;
Rolly Gassmann Riesling Silberberg de Rorschwihr 2004;
Domaine Zind-Humbrecht Pinot Gris Herrenweg de Turkheim 2004;
Meyer-Fonné Tokay Pinot Gris Dorfburg 1998;
Albert Mann Tokay Pinot Gris Grand Cru Furstentum 1998;
Meyer-Fonné Gewurztraminer Réserve Particulière 1998;
Kuentz-Bas Gewurztraminer Grand Cru Pfersigberg Trois Châteaux 2007;
Horcher Gewurztraminer Grand Cru Mandelberg 2003.

Brenda Lamb will provide a light meal afterwards.

Venue:	The Naval Club, 38 Hill Street, London, W1J 5NS.	
Nearest tube:	Green Park or Hyde Park.	
Mobility rating:	5 (steep stairs).	
Time:	7.00 p.m.	
Dress:	Respectable.	
Price p/person:	£37.00 members/first guest; £39.00 additional guests	
Organiser:	Bernard Lamb Tel. 020 8876 0505	
E-mail	bernardlamb@btinternet.com	