CHRISTMAS WALK AND LUNCH – Tuesday, 15 DECEMBER 2026

Our Christmas walk around Colwick lakes will START at **10.15 a.m.,** so please be in the Toby Inn car park by **10.00 a.m.** The Toby Inn actually opens at **08.00** a.m. and we may park there and use their toilets before our walk begins. Our lunch booking is confirmed for **12.00 p.m.**

The approximately 3-mile walk is essentially on the level all the way, along firm, established footpaths with a few woodland sections. The path may be muddy in places but most of it has been tarmacked.

If you wish to join the walk, please contact Dave at davidjmchapman@btinternet.com or on 07375661093. Ann will be dealing with payments for the Christmas Lunch both for walkers and others

CHRISTMAS LUNCH MENU

2 COURSES - **£16.29** / **3 COURSES - £20.29** EXTRA £3.99 FOR SWEET CHILLI PIGS IN BLANKETS (sausages wrapped in bacon). These prices are from the **Festive Menu** + INCLUDES £1 TIP EACH

STARTER

*CHEESY MUSHROOM FILLED YORKIE (V), mushrooms baked in a cheese sauce and served in a Yorkshire pudding
*CHICKEN LIVER AND BRANDY PÂTÉ with sweet fig relish and toasted rosemary focaccia
*CHICAGO-STYLE PIZZA TART (V), deep-filled tart layered with Double Gloucester cheese and tomato chutney and served in a golden pastry case
*PRAWN COCKTAIL with crispy cos lettuce and a rich seafood sauce, served with wholemeal brown bread and a lemon wedge.
*CARROT, MAPLE AND GINGER SOUP (VE) served with toasted rosemary focaccia.

MAIN

*CHOICE OF ROASTED JOINTS of GAMMON, BEEF, TURKEY & PORK & LAMB from the CARVERY on selected days or VEGAN CARVERY (VE), i.e. steamed vegetables and vegan gravy
*SALMON, PRAWN & SPINACH WELLINGTON wrapped in buttery puff pastry
*CHEESE, POTATO & LEEK PIE (V), potato, onion, leek &cheddar in golden pastry in a creamy sauce
*PORTOBELLO MUSHROOMS & SPINACH TART (V & VE), with roasted garlic in a golden tart

PUDDING

*APPLE & RHUBARB CRUMBLE (V & VE) served either with custard, dairy ice cream or fluffy cream
*CHRISTMAS PUDDING (V & VE) filled with vine fruits and served with custard, vegan custard (VE) or brandy sauce
*HOME BAKED CHOCOLATE BROWNIE (V), drizzled in Belgian chocolate & Biscoff sauces and served with dairy ice cream and speculoos biscuit crumb
*CHOCOLATE PRETZEL & CARAMEL SUNDAE (V) Dairy ice cream topped with chocolate pretzels drizzled with caramel sauce
*DAIRY ICE CREAM (V) served with your choice of strawberry, toffee, Belgian chocolate or Sicilian lemon sauce.
*FESTIVE TREAT: MINI PUDDING & HOT DRINK – (1) MINI CHOCOLATE BROWNIE (V) served warm with dairy ice cream and speculoos biscuit crumb OR (2) MINI CHOCOLATE PRETZEL & CARAMEL SUNDAE (V): Dairy ice cream topped with chocolate pretzels drizzled with caramel sauce
With freshly brewed tea or coffee

Please forward your selection to Ann Widdowson at annsw1946@gmail.com – payment can be made via BACs, cheque or cash in advance.

BAC details – Nottingham Scottish Association, Sort code 55-61-17 Account No 68917724
Please use lunch + name as reference