



## News-Sheet

October 2024

The next BMC Club meeting is on Thursday 31<sup>st</sup> October at 8.00pm at the Risby Crown and Castle. Thanks to Chris for the exclusive use of the bar area again at the last meeting, but with only 8 of us there, the trade was below normal to say the least! The weather was awful so well done those that did get there.

As noted in all newsletters, Chris and everyone welcome us and there will be food available to purchase on the evening, but should you wish to book in advance, the number is 01284 331144.

Thanks to those who came on the run to Horham for the visit to the 95<sup>th</sup> Bomb Group Museum. A nice leisurely run and plenty to see at the museum.

The next event is the ten pin bowling at Bury Bowl for 28<sup>th</sup> November (Thursday) and we have our 18 bowlers. If you want to go on the reserve list, please let me know as there may be some who drop out nearer the time. There will obviously be no Club meeting that evening and the next official Club meet will be on 27<sup>th</sup> February 2025.

**Thanks to those who have emailed me pictures of their Minis or MINIs for the 2025 calendar. I have forwarded these to Shaun. We do need some more though, so if you haven't done so already, please email me the best you can.**

Finally, thanks again to those who have put their names down for the Christmas meal at the Bunbury Arms on Sunday 15<sup>th</sup> December at 1.00pm. Thanks to those who have given me their preferred choices of food and to those who have paid me already. I reserved 30 places, and we have 32 takers so far, which is not a problem as they can cater for a few more. BUT, only a few more, so if you want to come and haven't told me yet, you need to let me know as soon as you can.

The cost will be £30 per head for a 3-course meal and £26 for two courses, these are prices subsidised by the Club.

Choices are:

- Starters: S1 Spiced sweet potato and coconut soup finished with spinach.  
S2 Duck liver pate, Griotte cherries, pistachio nibs, chocolate, toasted brioche.  
S3 Prawn cocktail, king prawns, charred gem, avocado puree, croutons, Marie rose.  
S4 Wensleydale and cranberry croquettes, rocket salad, pickled walnuts.
- Main: M1 Bunbury Carvery – choice of Topside of beef, Gammon, Turkey Crown or Lentil and herb Wellington, all the above served with traditional accompaniments.  
M2 Pan roasted Cod, Parsley and Lemon crust, vegetable spaghetti, roast potatoes, anchovy and caper butter.  
M3 Christmas dog, fries, Winter slaw.  
M4 Wild mushroom pithivier, celeriac mash, curly kale, fondant potato, thyme jus.
- Dessert: D1 Christmas pudding and brandy sauce, cranberry gel.  
D2 Vegan Winter berry pavlova, cinder toffee, chocolate sauce.  
D3 Spiced orange and ginger cheesecake, chocolate puree, orange sorbet.  
D4 Chocolate tart, amaretto Chantilly cream, raspberry textures.

Please take a moment to take in the above and if you want to come, let me have your orders. Thanks.

The wording is straight from the menu sent to me so if you want more details, let me know and I will ask, or give the Bunbury a call if you have any allergies.

*Events remaining in 2024:*

*28<sup>th</sup> November (Thurs) Club ten pin bowling night at Bury Bowl. 3 lanes are booked.*

*15<sup>th</sup> December Club Christmas meal – Gt Barton Bunbury Arms.*

I am starting to put a few events on the Future Events page of the Club website, as a few organisers have set their dates. If you know of any that are firm and not noted on the website, or if you want anything added, please let me know.

If any of you have preferences about events we should attend next year, again, please let me know as I am looking at Kersey Mill, Rickinghall, Stonham, Glemham (if on), Kedington (if on), Stanford Hall plus possibly Stowmarket Carnival on the Sunday. We can have runs to Southwold and maybe another museum. Any thoughts appreciated!