Cambridge Society of West Cheshire and North Wales

Come and sing Gilbert & Sullivan - The Gondoliers
Conductor: Martin Bussey
Accompanist: Catherine Barnett

Venue and Date
St Mary’s Centre, St Mary’s Hill, Chester, CH1 2DW - Saturday 11th May 2019

Programme

<table>
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<tr>
<th>Time</th>
<th>Activity</th>
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<tr>
<td>Arrive by 12.45</td>
<td>Collect hire copies and be seated</td>
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<tr>
<td>1.00 – 3.00</td>
<td>Chorus rehearsal for The Gondoliers</td>
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<td>3.00 – 3.30</td>
<td>Tea/coffee and home-made cake</td>
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<tr>
<td>3.30 – 5.30</td>
<td>Performance of The Gondoliers</td>
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<td>6.00</td>
<td>Dinner at Las Iguanas, Pepper Street, Chester – pre-order required</td>
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Cost per person
Singer £12 (£5 for children and full-time students)
Hire of score £2 (please pay on day)
Audience £5
Two-course dinner £21 (Drinks excluded)
Please combine as required, eg Singer plus dinner £33, Audience plus dinner £26
Ticket prices include tea/coffee and homemade cake

Access and Parking
St Mary’s Centre and the restaurant have access for mobility impaired people and a disabled lavatory. There is parking at the castle car park for £5 per day. Contact on the day: Caroline Lloyd, 07881 511061.
Children are welcome if they are accompanied by a responsible adult.
Please choose two courses:

Starters

FIESTA ENSALADA
Roasted butternut squash, mixed leaves, carrot, cucumber, pink pickled onions, oven-tinned tomatoes & fresh avocado, tossed in a spicily sweet dressing. Topped with toasted pumpkin seeds, shelled corn & rocket peppers.

NACHOS
Corn tortilla chips with melted cheese, topped with pic de gallo salsa, jalapeños, roasted tomato salsa, sour cream & guacamole.

PATO TAUQUITO
Roast duck & caramelised onion rolled in a cher-grilled flour tortilla, with spicy cranberry salsa.

NEW CHICKEN WINGS
Marinated jerk wings sauce-up: 
- Lemon & herb peri-peri (MILD)
- Honey peri-peri (WARM)
- Spicy BBQ jerk (HOTTER)
- Vino: Flaming hot habanero (HOTTEST)

NADHIIIOS
Our take on a Brazilian favourite, crispy cheesy cubes served with sticky chilli jam.

ALBONDIGAS
Patagonian-style lamb meatballs with apple, mint, parsley & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce & served with ciabatta.

Main Courses

XICHIXIC
The classic recipe from north Brazil, freshly-cooked by our chefs here. Chicken & prawn in our creamy lime & peanut sauce with spring onion, lime green beans, coconut farinha & sweet plantain.

MOJICA DE PALMITOS
Butternut squash, ethically sourced palm hearts & spinach in a creamy coconut curry with charred red peppers, garlic & fresh tomatoes. With spring onion, sweet plantain, pic de gallo & a coconut farinha to sprinkle.

VEGGIE CHILLI
Sweet potatoes, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion, rice, soft wheat tortilla, sour cream & pickled onion.

ENCHILADA
Hand rolled tortillas with spicy chipotle sauce, served on a bed of spring onion rice with refried beans & topped with cheese. Choose:
- Roast butternut squash, red peppers, spinach & cheese
- Spicy chicken, pepper, onion & cheese

FAJITA STACKS
Freshly cooked in order in our special mix of spices, onions & peppers. Diced up zesty, with guacamole, grated cheese, sour cream, jalapeños, roasted tomato salsa & soft wheat tortilla. Choose:
- Chicken Breast Strips
- Shelled prawns
- Portobello Mushrooms

Chilli Coi Carne
A rich chunky beef & black bean chilli, with spring onion rice & jalapeño buttermilk cornbread. Choose a spiced butter to melt into your chilli:
- Cocoa & ancho chilli (MILD)
- Smokey chipotle butter (MEDIUM)
- Habanero & cayenne chilli (HOT)

GAUCHO STEAK

ATIV BLAZING BIRD
Marinated jerk chicken, served with side & a choice of fries or salad. Daubed up with:
- Lemon & herb peri-peri (MILD)
- Honey peri-peri (WARM)
- Spicy BBQ jerk (HOTTER)
- Vino: Flaming hot habanero (HOTTEST)

Desserts

DULCE DE LECHE MACADAMIA CHEESECAKE
Creamy cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.

COCONUT ICE CREAM
Three scoops of our dairy-free coconut ice cream.

TEMPLEQUR
A creamy, set coconut pudding with mixed berries & mango purée.

MANGO SORBET
Three scoops of our mango sorbet.
Cambridge Society of West Cheshire and North Wales

Reply Slip – Come and Sing The Gondoliers – please reply by 27th April

By cheque: Please send your completed form and cheque payable to Cambridge Society of West Cheshire and North Wales to Hilary Davies (Treasurer), Pharm House, Neston Road, Willaston, CH64 2TL.

By bank transfer: Please make payment to Sort Code: 60-40-08, Account Number: 33051798. Please use The Gondoliers and your name as the reference on the payment. Please either post form to Hilary Davies or email her with confirmation of bank transfer to davies.hilary@btinternet.com.

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<tr>
<th>Name</th>
<th>Singer or Audience</th>
<th>Dinner?</th>
<th>Total per person</th>
<th>Menu Choices</th>
<th>Dietary requirements</th>
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Grand total: [ ]

E-mail address & telephone number………………………………………………………………………………………………………………………………………………

Please notify Janet Myers, secretary, of change in contact details, or if unwilling to remain on database for the year to come