# THE YORKSHIRE GUILD OF SOMMELIERS AGM TUESDAY 28th APRIL 2020

## Mount Pleasant Hotel Great North Road, Rossington, Doncaster DN11 0HW Tel 01302 868696

Dear Sommeliers,

The Yorkshire Guild of Sommeliers AGM and Dinner is to be held at Mount Pleasant Hotel, Rossington, Doncaster on Tuesday 28<sup>th</sup> April 2020.

The AGM will start at 7.30pm. This will be followed by a Champagne Reception and a 3-Course Dinner at 8.30pm. I am delighted to say that Paul Tate-Smith of Derventio Wines, Malton has kindly agreed to present the wines to accompany the meal.

The Hotel has about 80 rooms, all decorated in individual style and is owned by the same family that established the business in the 1930s, we are offered a good discount on the rooms:-

Bed & Breakfast Rates Less 10%			
	Single	Double Or Twin	
Standard	£90.00	£110.00	
Executive	£110.00	£130.00	
Junior Suite	£130.00	£150.00	





There are other Hotels in the Doncaster area as well as Air B&B and other guest houses. There are plenty of things to do in the immediate area, including the excellent Yorkshire Wildlife Park, Branton, Doncaster DN4 6TB, which is very close. As an added attraction if any of you would like to visit the Amazon Distribution Centre, which is also nearby, for an amazing look at how their business works, I will be delighted to organise a visit.

I look forward to welcoming as many members as possible to the AGM and attach a menu and booking form. Replies to be received by no later than Tuesday 14<sup>th</sup> April please.

With very best wishes for a Happy Christmas and a peaceful, healthy New Year

Chris Rothery

Chairman YGoS Priory Garth, Wrawby Brigg DN20 8RH

01652 653315

chris.rothery@live.co.uk



## THE YORKSHIRE GUILD OF SOMMELIERS

# AGM TUESDAY 28th APRIL 2020 Mount Pleasant Hotel



#### Menu

#### **Starters**

Classic Prawn Cocktail with a Marie Rose Sauce & Malted Bread
Tomato & Red Pepper Soup with Crispy Croutons
Pressing of Ham Hock & FreeRange Chicken with Confit Tomatoes & Homemade Piccalilli
Melody of Sweet Seasonal Melon served with a Berry Compote & a Rich Berry Sauce

#### Main Course

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes & Roast Jus
Slow Cooked Shoulder of Lamb with Herb Mash and a Red Currant & Port Jus
Supreme of FreeRange Chicken Wrapped in Prosciutto with Crispy Potatoes & Sage,
Tarragon Cream Veloute
Seared Fillet of Seabass on a Crushed Basil Infused Potatoes and a Prawn & Cockle Chowder

#### **Dessert**

Sticky Toffee Pudding with Caramel Sauce and a Vanilla Bean Ice Cream Rich Chocolate Tart with Strawberries, Drizzled with an Orange & Passion Fruit Syrup Mount Pleasant Eton Mess Local Cheeses and Biscuits

#### **Tea/Coffee & Mints**

Wines by Paul Tate-Smith, Derventio Wines, Malton



#### THE YORKSHIRE GUILD OF SOMMELIERS

#### ANNUAL GENERAL MEETING TUESDAY 28<sup>th</sup> APRIL 2020 Mount Pleasant Hotel

### Great North Road, Rossington, Doncaster DN11 0HW Tel 01302 868696

Please reserve me tickets a	t £45.00 pe	er member and £48.00 per guest
Applicant Name		
I enclose my remittance of £		
Please choose your menu choices I	by putting	the number required against each option:
Starter: Prawn Cocktail Sou	up	Ham Hock Melon
Main course: Beef Lam	າb	Chicken Seabass
Dessert: Sticky Toffee Cho	colate	Eton Mess Cheese & Biscuits
Please advise of any special dietary	requirem	ents:
Full names of everyone in your party:	Y/N <b>Am</b>	azon Visit?
	Y/N	Y/N
Email address of lead party member		
Phone number:		
Section:		
Please make cheques payable to <b>The Yo</b>	rkshire Gui	ld of Sommeliers and send to:-
Paul Donnelly Tel: 01423 3 Goodrick Close Harrogate North Yorkshire HG2 9EX	527757	

ppd@thinkmarlborough.com

Paul will acknowledge receipt of your cheque by e-mail