



YORKSHIRE GUILD OF SOMMELIERS

37th Annual General Meeting

NEW DATE

TUESDAY 17th AUGUST 2021

THE NOVOTEL, FISHERGATE, YORK, YO10 4FD

Tel: 01904 611 660

Dear Sommeliers,

Further to the extension of Step 3 to the government's Road Map we have had to postpone the AGM and Dinner until **Tuesday 17th August** at Novotel, York; times as before with the Wine Challenge at 7.00pm and AGM starting 7.30pm. I do hope that you will be able to join us, Please see the attached revised booking form.

If you had booked for the July 6th date:- Please contact **Paul Donnelly** [ASAP by phone \(01423 527757\)](tel:01423527757) or email (ppd@thinkmarlborough.com) to confirm if you can/cannot attend the revised date. If you are not able to attend and have sent a cheque, it will be destroyed or a refund sent if you have paid online.

The AGM will start at 7.30pm. Included in this will be the election of our new Chairman, Vice Chairman and of course President, the latter two have already sent their resumes to you.

Our nominated Chairman elect is **Paul Donnelly**:-

"I have been a member of the Guild since 2008 and Chairman of the Harrogate Section since 2013. I have been an active member of the Management Committee during that period and I was elected Vice Chairman of the Guild in 2019. I have worked in the Construction industry since 1982 and since 1993 I have been Managing Director of my own Company, Marlborough Brickwork. I work full time. Outside work my passions are wine and football. I am a Leeds United season ticket holder and have remained loyal through the "ups and downs". I also spend time walking and occasional visits to the Gym.

I have been married to Sue for 33 happy years and we have 3 grown up kids and a wonderful grandson.

In 2017, we joined Howard Hunter's Scarborough Section visit to Rioja and in 2018 we did our own tour of Champagne, Chablis, Burgundy and Beaujolais. I have also done tastings in the Hunter Valley.

The Guild is a great organisation and I am honoured to receive this nomination.

The last 16 months have been very difficult because of this pandemic. I believe we must be positive and look to the future. The enjoyment of wine, making new friends, a little bit of education followed by another glass of wine is what I stand for."

The meeting will be followed by a Champagne and Canapé Reception and a 3-Course Dinner at 8.30pm. I am delighted to say that Paul Tate Smith has kindly agreed to present the wines that will accompany the meal. May I remind you that if you wish to stay the night in York please consider booking your accommodation as soon as possible as York is a major tourist city and will very quickly get booked-up – post Lockdown. If you do not wish to stay at The Novotel, there are many hotels nearby and I suggest you search with booking.com. The following smaller hotels and B & Bs are also within a 5 minute walk of The Novotel:

Friars Rest <http://www.friarsrest.co.uk>

The York Priory <https://priory-guest-house-hotel-york.com>

The Saxon House <http://www.thesaxonhouse.co.uk>

Chelmsford Place Guest House <http://www.chelmsfordplace.co.uk>

Additionally you could also look at Air B&B as there are several places in the immediate area.

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 Paul Donnelly **no later than Monday 26th July** please.

With very best wishes

Chris Rothery

Chairman

chris.rothery@live.co.uk

01652 6533



YORKSHIRE GUILD OF SOMMELIERS

AGM DINNER MENU
THE NOVOTEL, YORK
TUESDAY 17th August 2021

STARTERS

Caprese Salad Tomato

Mozzarella & Basil, drizzled with olive oil and balsamic reduction.

Pork, apple & calvados pate

Toasted sourdough bread, mixed leaves and spiced fruit chutney.

Smoked haddock fishcake

Wilted spinach, roasted cherry tomatoes, tartare sauce & lemon.

MAIN COURSES

Roasted leg of Yorkshire lamb

Roast potatoes, green beans, vine tomatoes, and thyme jus.

Baked fillet of salmon

Served with pea & lemon risotto.

Mushroom ravioli

Tossed with parmesan cream and rocket leaves

DESSERTS

Chocolate fondant Served warm

with a soft melting centre, finished with creamy vanilla ice cream

Raspberry panna cotta

With macerated raspberries and shortbreads

Selection of local cheeses

With crackers, grapes, seasonal chutney, fruits and nuts

COFFEE OR TEA

served with Petit Fours slates

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TUESDAY 17th AUGUST 2021

THE NOVOTEL, FISHERGATE, YORK, YO10 4FD

Tel: 01904 611 660 Fax: 01904 610 925

Deadline for Booking & payment: 26th JULY 2021

Unfortunately, No refunds will be paid after 26th July 2021

Please reserve me tickets at £42.00 per member and £45.00 per guest

I enclose my remittance of £.....OR I have TFR £..... via BACS

Please advise of any special dietary requirements:

Full Name: **Menu Choice** i.e. Salad/Pate/Fishcake: Lamb/Salmon/Ravioli:Fondant/Rasp/Cheese

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Email address of lead party member & Section:

.....(Print)

Phone number/Mobile

Please pay **online** using ***your name as description:***

The Yorkshire Sommeliers Sort Code 40 23 12 Account 31472534 and send this form via email to Paul Donnelly

OR make cheques payable to **The Yorkshire Sommeliers** and send with this form to

Mr. P. Donnelly, 3 Goodrick Close, Harrogate, HG2 9EX

ppd@thinkmarlborough.com (Paul's Tel. No: 01423 527757)

Paul will acknowledge receipt of your cheque/form by e-mail