**ANSDELL & FAIRHAVEN W.I. NEWS**

**NOVEMBER 2021**





**Friday 17th December at 19.00 hours.**

**For tickets, please contact Janet Carling, our Social Secretary**

**janet.carling@gmail.com**

**NOVEMBER A&FWI EVENTS**

**Tuesday 2nd November @ 14.00 hours**

**Knit & Natter**

Meeting at the Ansdell Institute Café

**Tuesday 9th November @ 19.30 hours**

**W.I. Meeting**

Meeting at The White Church, we welcome Graham Stirrup this month to talk about “Women and WW1”.

**DOORS OPEN AT 19.15 HOURS**

**Thursday 18th November @ 10.30 hours**

**Social Group**

Meeting @ Lytham Hall

**Tuesday 23rd November @ 13.30 hours**

**Craft Group**

Meeting @ St. Anne’s Parish Church Hall, Headroomgate Road, Lytham St. Anne’s FY8 3BA

**Monday 29th November @ 19.00 hours**

**Book Club**

Meeting @ The County Hotel in Lytham

***This month’s book is Ragdoll by Daniel Cole***

**NOVEMBER LFWI EVENTS**

**Sunday 14th November @ 10.00**

Willow Weaving Workshops at the LFWI Offices

**Thursday 18th November @ 19.00**

Ken Pye – Famous Animals of Merseyside **via Zoom**

**Friday 19th November @ 10.00**

Willow Weaving Workshops at the LFWI Offices

**Wednesday 24th November @ 10.30** Crazy Golf at The Flower Bowl, Barton Grange

**Thursday 25th November @ 19.00**

Se7en Brothers Brewery Tour in Salford

**Saturday 27th November @ 13.30** Lancashire Day at St Marie’s, Almond Brook Road, Standish, Wigan



**to our November babies**

Rita Calvert, Muriel Ward,

Valerie McLachlan, Caroline Little, Janet Curran

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COVID pending, we are having our Christmas Lunch on Monday 6th December from 12.30 hours at Fairhaven Golf Club again this year. If you would like to join us, please contact our Social Secretary, Janet Carling [janet.carling@gmail.com](mailto:janet.carling@gmail.com)

**Fairhaven Golf Club**

**Christmas Menu 2021**

**2 Courses £19.95**

**3 Courses £23.95**

**Starters**

* Broccoli & Stilton Soup **OR** Forest Mushroom & Tarragon Soup

served with Croutons (V)

* Prawn & Mango Cocktail with Marie Rose Sauce & Rustic Malt Bread
* Coarse Duck & Armagnac Pate with Apple Chutney & Melba Toast

**Main Course**

* Marinated Salmon Fillet, Benedict Spinach Hollandaise topping
* Roast Fylde Turkey Breast, Bacon & Chipolata Rolls, Sage & Apricot, Sage & Onion stuffing, Cranberry dressing
* Caramelized Roast Onion & Brie Tart with Chilli Infused Rocket Salad (V)
* Herb Crusted Pork Loin with a Bacon & Leek Sauce and Baked Spiced Apple

*All Served with Roasted Potatoes and Seasonal Vegetables*

**Desserts**

* Spicy Figgy Christmas Pudding with Brandy Sauce or Brandy Butter
* Festive Crumble, Apple & Mixed Spice Served with Anglaise Sauce
* Fanned Poached Mulled Wine Pear with Calvados Clotted Cream

