


 0208 8508 6608
 jane@eppingforestconservatives.com
 www.EppingForestConservatives.com
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September 2012

Epping Forest Conservatives
 Thatcher House, 4 Meadow Road
 LOUGHTON, Essex
 IG10 4HX

Member of Parliament – Eleanor Laing MP

Dear Member(s)

COUNTY COUNCIL UPDATE – NEWS AND EVENTS FROM CHELSMFORD

SUPPER EVENING

(2 Course Meal followed by Coffee - £18.50 per person)

7:30pm for 8pm at Woolston Manor Golf Club and Country Club

I AM DELIGHTED TO INVITE YOU TO THE NEXT SUPPER EVENING, WHICH WILL BE ON **THURSDAY, 4 OCTOBER** WHEN OUR SPEAKER WILL BE PETER MARTIN MBE, LEADER OF THE COUNTY COUNCIL AND THE CONSERVATIVE GROUP.

PLEASE NOTE OUR **NEW VENUE** WHICH IS THE **MANOR ROOM AT WOOLSTON MANOR GOLF AND COUNTRY CLUB**, Abridge Rd, Chigwell IG7 6BX (www.woolstonmanor.co.uk). The gated entrance is on the A113 Abridge Rd, next to the entrance to 'Top Golf' and almost opposite to the junction with Pudding Lane. There is ample parking at the Club.

Please let Thatcher House know as soon as possible whether you will be able to attend and by not later than **Monday 1 October**. Do please keep to this deadline so that the Caterers may provide the correct number and variety of meals. Please e-mail (jane@eppingforestconservatives.com), post, telephone or fax as indicated above.

Could you kindly arrange for payment for your place[s] to be forwarded to Thatcher House as soon as possible, cheques should be made payable to EFCA. I appreciate that in certain circumstances this may not always be possible, but if you are able to, this it will help considerably in avoiding the very busy period immediately prior to 8pm and give you a little more time to arrange drinks to accompany supper.

I do hope that you are able to attend and you are very welcome to bring guests. I very much look forward to seeing you again that evening.

Yours sincerely,



Nigel Wagland
 Chairman, Epping Forest Supper Club

Name[s].....

We will be attending Supper Club on **Thursday, 4 October 2012**

The menu is a choice of one each of the following Main Courses and Puddings:-

Beef and Mushroom Pie. Served with seasonal vegetables and boiled potatoes.	Supreme of citrus marinated Salmon with lemon dressing. Served with new potatoes.	Mediterranean Risotto tossed with Parmesan cheese and served with a garlic sauce.
Seasonal Fruit Salad	Cheese & Biscuits	Lemon Tart with a Vanilla Crème Fraiche