



## WARWICKSHIRE CENTRE NEWSLETTER Number 164: August – October 2013

### Centre News

As we progress through autumn there are fewer Morgan activities to be involved in, so a time to look back over sunny summer months. Most recently we had a superb afternoon visit to Packwood House preceded by a scenic drive skirting south of Warwick along some of the hitherto untried country lanes. We have Barry Wingfield to thank for the idea of a visit to Packwood House National Trust property where we were able to display our Morgans in a secluded courtyard and have a picnic lunch. Barry put together an article for Miscellany and MOG magazine complete with some photos of the cars, so no need to expand on that here. Thanks also to Jan Boggis for the guided talk on the exterior elevations of the house along with the history and ownership of the property.

Looking forward to 2014, there are a couple of dates for your diary.

- 1) The 1st Sunday in April is planned to be the Oxmog "Mogs at the Rock", i.e. the first sailing of the new season Peter Darch's narrow boat. When confirmed, Warwickshire members will again receive an invite. Watch this space for updates.
- 2) Wings & Wheels has again been planned for 15<sup>th</sup> June 2014 - "Father's Day". Unfortunately, Brian, who has arranged all these events since our first attendance, has been seconded in other directions this time. He will not be able to organise our Centre presence. Again, watch this space.

There will be some "DIY" events such as Defford Air Day but it is too early at present to confirm any. Look at the 'Other Events' section of the newsletter throughout 2014.

Our small Warwickshire committee shoulder the workload in organising our events; they all also have employment commitments. So if you feel able to assist in bringing about any Centre events please let the committee know.

The festive season is about to start. Details of two events follow.

### **Warwickshire Annual Centre Dinner – Thursday 12<sup>th</sup> December**

Following the success of last year's annual dinner at The Bear Inn at Berkswell the consensus was to hold our annual dinner there again. The proposed refurbishment of The Bear is on hold so our surroundings will be familiar to us. I can take bookings up to 24<sup>th</sup> November; I need to close bookings when the maximum capacity is reached.

Festive Fayre Menu: 2 courses £18.99 or 3 courses £21.99

(Please note the supplements for 'Surf & Turf' and 'Cheese & Biscuits')

On pages 3 & 4 of this newsletter you will find a booking form and menu selector to complete and send by post to Phil Morris with your cheque for the full amount made out to MSCC Warwickshire.

## **Pre-Christmas Lunch – Charlecote Pheasant, Sunday 1<sup>st</sup> December**

Again this event is in the capable hands of Peter Forrest. The pre-Christmas lunch will take place at the Charlecote Pheasant Hotel, Charlecote on SUNDAY 1<sup>st</sup> December 12.30pm to sit down at 1.00pm.

Menu details are:

### Starter

- 'A' Soup (Tomato & Basil, but this could change!)
- 'B' Creamy Garlic Mushrooms with toasted garlic ciabatta.
- 'C' Two Moors Pate (Venison, Duck & Pheasant)

### Main course

- Selection of roast meats from carvery (Turkey, Gammon, Sirloin of Beef) with all the trimmings.
- OR Slow Roasted Cherry Tomato & Goats Cheese Tartlet (Vegetarian option)

### Pudding

- 'D' Christmas Pudding with Brandy Sauce
- 'E' Fresh Fruit Salad with Chantilly Cream
- 'F' Lemon Tart with Fruit Coulis
- 'G' Banoffee Pie

### Coffee

Freshly Brewed Douwe Egbert Coffee & Mince Pies.

The charge for this gastronomic delight will be £21 per person (including a staff gratuity of £1.50)

If you wish to attend please carry out the following:-

1. Email your choice of starter and pudding (A to G above) to me (Peter Forrest) and how you wish to pay.
2. EITHER send a cheque to me (Fairholme, Fox Lane, Boars Hill, Oxford, OX1 5DS) payable to OXMOG please
3. OR use BACS transfer through any branch of your bank quoting Sort Code: 30-93-18 Account No. 00406965 and Reference PCL(and your name)

Note: The reference is very important as without it we do not know who has paid!

Hope to see lots of you there! Regards, Peter.

## **Other events**

The Classic Car Show at the NEC, right on our doorstep and a few of our members have volunteered their services to help in the organisers. This is worth spending a day there soaking up the show and seeing what the auto jumble stalls have to offer.

See also the MSCC events which can be found in Miscellany's "What's On" page.

## **Centre Regalia**

New colour scheme for the next series of the Warwickshire Centre car badges is being worked on.

There are a few Polo shirts still in stock, please call Paul if you want to know the colours that are available. Contact Paul on ☎ 01564 779735 or e-mail: [Wheatley@aol.com](mailto:Wheatley@aol.com)

## **Garage News**

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Winter is just around the corner, so for those like me who put their Morgan to bed remember to put your battery on trickle charge. It is worth checking the tyres from time to time, a few pounds above the recommended running pressure is better than several pounds under.

**FORTHCOMING EVENTS**

**Friday 15<sup>th</sup> November:** Centre Noggin (8.30 pm onwards) at The Bear Inn, Spencers Lane, Berkswell

**Thursday 12<sup>th</sup> December:** Centre Annual Dinner (seated for 7.00 pm onwards) at The Bear Inn, Spencers Lane, Berkswell

**Please note:** there will be no noggin on the third Friday in December.

**Friday 16<sup>th</sup> January 2014:** Centre Noggin (8.30 pm onwards) at The Bear Inn, Spencers Lane, Berkswell

**OTHER EVENTS**

**NEC Classic Car Show**

**COMMITTEE MEMBERS**

Ken Blanch  
 Phil Morris (Centre Secretary)  
 Brian Teece  
 Paul Wheatley (Treasurer)

**CENTRE SECRETARY**

*Phil Morris*  
*Hill Top*  
*25 Westonbirt Close*  
*Kenilworth*  
*Warwickshire*  
*CV8 2PL*      ☎ 01926 855201



WARWICKSHIRE CENTRE ANNUAL DINNER 2013  
 Thursday December 12th 2013  
 THE BEAR AT BERKSWELL

NAME	SELECTION													
	STARTER				MAIN COURSE					PUDDING				
	A	B	C	D	E	F	G	H	I	J	K	L	M	N
	A- Cherry Tomato & Courgette with Red Onion Soup	B- Chorizo Bubble & Squash	C- Cauli Mushroom Risotto	D- Hog Prawn & Avocado Bruschetta	E- Festive Roast Turkey	F- Slow cooked Ribs of Beef	G- Lightly Crilled Salmon & Sea Bass	H- Cottage Garden Chumble Tart	I- Surf & Turf (4 course platter)	J- Christmas Pudding	K- Plum & Maple Syrup Crumble	L- Chocolate, Pear & Caramel Torte	M- Dark Panna Cotta	N- Cheese and Bread (or supplement)

2 OR 3 COURSE



# Festive Fayre

## MENU

Welcome to our 2 and 3 course Festive Fayre Menu, available from 20th November 2013 to 2nd January 2014  
Our Children's Festive Menu is also available

### STARTERS

**Cherry Tomato & Caramelised Red Onion Soup**  
Served with crispy croutons and Italian hard cheese

**Chorizo Bubble & Squeak**  
A savoy cabbage potato cake topped with pan fried chorizo and poached egg, finished with a buttery smoked chili hollandaise sauce

**Garlic Mushroom Risotto**  
A creamy blend of risotto rice with sautéed wild & chestnut mushrooms enhanced with garlic butter and finished with rocket, Italian hard cheese and pesto

**King Prawn & Avocado Bruschetta**  
Tender king prawns, avocado, rocket and seafood dressing served on crispy ciabatta bread

### MAIN COURSES

**Festive Roast Turkey**  
Served with goose fat roasted potatoes, a Boroughbridge sausage pig in blanket, and a home-baked Yorkshire pudding. Served with buttered sprouts, roasted winter vegetables, sage, onion & cranberry stuffing and as much gravy as you like

**Slow-Cooked Rib of Beef**  
Served with goose fat roasted potatoes, a home-baked Yorkshire pudding, buttered sprouts and roasted winter vegetables. Finished with a rich Bordeaux red wine sauce

**Lightly Grilled Salmon & Sea Bass**  
Served with confit fennel, roasted beetroot, cherry tomatoes and pancetta mashed potato. Finished with a white wine tarragon sauce

**Cottage Garden Crumble Tart (v)**  
Buttery shortcrust pastry filled with mixed beans, vegetables and potato, enriched with tomatoes and topped with a cheese and herb crumble. Served with seasonal vegetables, garlic roasted potatoes and finished with a tomato & basil sauce

### DESSERTS

**Christmas Pudding**  
A rich and indulgent festive fruit pudding served with hot brandy sauce

**Plum & Maple Syrup Crumble**  
Maple syrup soaked, slow cooked plums topped with a sticky oat crumble and as much custard as you like

**Chocolate, Pear & Calvados Torte**  
A Belgian chocolate, calvados and pear torte on a chocolate biscuit base. Served with whipped double cream and chocolate flavour sauce

**Classic Panna Cotta**  
A creamy panna cotta infused with vanilla and topped with fresh strawberries and a berry coulis

**Cheese & Biscuits (£1 extra)**  
Croxtan Manor brie, Stilton and mature Cheddar cheese, accompanied with apple chutney, cheese biscuits and fresh grapes

**Mince pies to finish - on us**

### Surf & Turf (£4 extra)

8oz cannon of sirloin and shell on king prawns, served with garlic roasted potatoes, hand battered onion rings and vine tomatoes