

RNSA and RNVRYC Northern Dinner – 7 March 2020

The joint Royal Naval Sailing Association and Royal Naval Volunteer Reserve Yacht Club 2020 Northern Dinner will be held at the Athenaeum, Liverpool on Saturday 7 March 2020 commencing at 18:30 for 19:00.

The Athenaeum, founded in 1797, is a learned society and the most prestigious club between London and Edinburgh. Our reception will be held in the reading room.



In the presence of her Majesty's Lord Lieutenant Mark Blundell Esq, our principal speaker will be Vice Admiral Sir Alan Massey KCB CBE Royal Navy, a former Second Sea Lord and past CEO of the Maritime and Coastguard Agency.

The bar in the reading room will be open from 1830 and a welcoming glass of Prosecco will be served before we move up one floor to dine.



MENU

Starter

Pork and Armagnac pâté with spiced pear chutney, calvados, smoked sultanas, herb salad and crostini

Main Course

Roast breast of lemon and rosemary chicken with minestrone, vegetables and courgetti

Dessert

Vanilla crème brûlée with mixed berry compote and toasted almonds

Cheese board

*A fine selection of cheese and biscuits
Tea coffee and petits fours*

White wine: Veiga Naum Rias Baixas Albarino

Red Wine: Chilinero Merlot

Athenaeum House Port

Vegetarian options available

£53.00 per person including wine

Rig

Black Tie/Mess Undress plus decorations and miniatures.

Location

The Athenaeum, 12- 18 Church Alley, Liverpool L1 3DD. It is on the street directly opposite Marks and Spencer. The nearest location for a taxi is the pub "The Old Post Office" just around the corner. The Club is within walking distance from either Central Station or Lime Street Station (3 or 10 minute walk respectively).

There are myriad hotels for all budgets in Central Liverpool. Car parking is plentiful.

Registration and Payment

The last date for registration is 14 February 2020.

Members of RNSA and other Guests

If you have been sent this document by a member of the RNVRYC and would like to come, you should get in touch with the event Organiser, Cedric Loughran, and provide him with the following information:

- Name
- Email address
- Whether you would like a vegetarian starter
- Whether you would like a vegetarian main

In due course you will be sent an invoice by email with a link on it for you to pay with a card online.

Organiser

If you have any questions about the event, please get in touch with the Organiser.

Cedric Loughran

cedric_loughran2750@yahoo.co.uk

07923 481773