

## Format of the Evening

### *Dress code*

Dinner jackets or lounge suits for gentlemen, evening dress/trousers or Cocktail dress for ladies.

### *Programme*

Members are welcomed from 6.30pm at the entrance. A bar is available for purchasing drinks.

Dinner will be served in the Conservatory Restaurant at 7.30pm. A seating plan will be placed near the entrance of the restaurant. We will have our own wine sommelier for the evening, who will be on hand to advise you on wines and take your drink orders, which you purchase.

To enable members to have more opportunity to speak to other members, arrangements to move to other tables will be announced on the evening.

Coffee and tea will be served at the end of the meal.

The Chair will then give a very brief address and introduce our guest speaker.

Carriages may be ordered from 10.30pm. The hotel will arrange for taxis on request. Hotel du Vin can provide rooms for guests wishing to stay overnight. Please contact them directly on 01904 405260.

### *Getting there and access*

Hotel du Vin, 89 The Mount, York YO24 1AX Tel. 01904 405260

Leaving York from Micklegate Bar, Hotel du Vin is situated approximately 500 yards up the Mount on the left. Turn in and follow round to car park behind. There is ample parking. Access is good for wheelchair users.

### *About Hotel du Vin*

Hotel du Vin has a comfortable and relaxed atmosphere. It is tastefully furnished and very clean with a large car park. The restaurant, bar and toilet facilities are on the ground floor. There is level walking from the car park and easy access for wheelchair users.

We do hope you will be able to come and enjoy this special occasion. Please telephone or email me if I can help with any information or particular requirements.

Sharon Lusty (Organiser)  
Tel. 01904 630275/ 07961 585806  
E. sharon.lusty@btinternet.com

## Menu

### *To commence*

- S1 Breaded crab fish cakes with spiced tomato tartare
- S2 Chicken liver parfait, raisin chutney and toasted brioche
- S3 Tomato and basil soup (V)
- S4 Prawn and crayfish cocktail with crisp iceberg lettuce, cocktail sauce and brown bread and butter

### *To continue*

- M1 Confit duck leg with Puy lentils
- M2 Slow roast belly pork, Meaux mustard dauphinoise, Agen prune sauce
- M3 Roast cod, buttered leeks and salsa verde
- M4 Beetroot risotto, walnut pesto (V)

A selection of seasonable vegetables is available on each table

### *To conclude*

- D1 Sticky toffee pudding, clotted cream ice cream
- D2 Grilled pineapple with black pepper & coconut sorbet (V)
- D3 Chocolate fondant, hazelnut ice cream
- D4 Creme brûlée

Tea and Coffee to follow.

*V = vegan and vegetarian*

**Booking Form  
The President's Evening  
Wednesday 19 October 2016**

Please complete and return to:  
Mrs Sharon Lusty, 66 Shipton Road, York YO30 5RQ

I/We would like to attend the President's Evening Dinner and my/our menu choices are:

Name	Starter / Main / Dessert
1) .....	S ..... / M ..... / D .....
2) .....	S ..... / M ..... / D .....
3) .....	S ..... / M ..... / D .....

Special dietary needs .....  
(If necessary, we will remind you of your choice on the night.)

I/We enclose a cheque for £45 per person made payable to YPS and a self addressed envelope.

Cheques will be returned to members who need to cancel before 1<sup>st</sup> October.

We hope to accommodate all who wish to attend, but early booking is advised to secure a place and to assist the Organiser with the arrangements.

Contact address .....

Tel ..... Email .....

Yorkshire Philosophical Society  
**The President's Evening**

*It is our great pleasure to invite you to the President's Evening*

*on Wednesday 19 October 2016  
at Hotel du Vin, 89 The Mount, York, YO24 1AX*

The President's Evening is the Annual Dinner of the YPS, which this year will be a semi-formal evening consisting of good food, good company, a reflection on YPS and an entertaining address from our principal guest and speaker, Dr Charles Lane.

Dr Charles Lane is senior scientist of FERA's Plant Clinic, the largest in the UK. As an expert on fungal plant diseases, Dr Lane has spent the past twenty years identifying both indigenous and alien plant diseases and has some fascinating stories to share with us in, "Rust, cankerous and warty – life and times of a Plant Doctor".

The format of the evening is overleaf.

Catherine Brophy (Chair)

RSVP by 1 October 2016