



# SOUTH ESSEX MG OWNERS CLUB NEWSLETTER

Area 0906

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September 2023



## Last Month.

Due to holidays there was no meeting last month but a few members met up on the 7<sup>th</sup> August and were joined by Ron Waite who is currently looking for an MG to purchase. Welcome to the club.

## Recent Events

On Monday the 21<sup>st</sup> August 27 of our members met at the Buck Hatch Garden Centre for a coffee morning.

The Garden Centre suffered a fire in the restaurant last year and had been completely refurbished, and very smart it was too.

Some enjoyed a full breakfast whilst others chose a more modest scone or toasted tea cake with butter or jam & cream.



BHN Coffee Morning

We were all seated in the sofa area where special tables and chairs had been set out for us all to sit together.

We started to make our way home around midday and everyone had a real good catch up.

June

## Secretary's News

Most of our members will be aware that Jackie Martin has not had the best of health this year and June and I visited her just before our trip to Denmark as she had planned an event in aid of the Helen Rollason Foundation.

We also made a donation of £50.00 from club funds to boost her event.

I attach to this Newsletter a copy of the Essex & Hearts Air Ambulance letter following our donation of £50.00 after our visit to them in July.

Finally I am sure that you will all be aware of the changes to the ULEZ scheme became effective from the 29<sup>th</sup> August 2023 so make sure you are familiar with rules for Classic Cars if you plan to enter the enlarged zone ([tfl.gov.uk](http://tfl.gov.uk))

*Barry*

## What's On

Friday 22<sup>nd</sup>~Monday 25<sup>th</sup> September  
Club Weekend to Heacham Manor Hotel  
Norfolk

### Monday 2<sup>nd</sup> October

Club Night at The Lodge  
From 8pm.

### Thursday 19<sup>th</sup> October

Potential Coffee Morning (To be confirmed)

## MESSAGE BOARD!



## **LEISURE & ENTERTAINMENT NEWS**

Welcome to the September 2023 Leisure & Entertainment News.

### **CHRISTMAS SUNDAY LUNCH** **The Lodge Country Inn** **Sunday 17<sup>th</sup> December 2023 12.00 Midday**

I booked this at the beginning of the year and have now been advised that I need to talk about deposits and menu choices.

The cost this year per person is £27.50 which includes the required 10% service charge. This does not include any drinks from the bar or coffee/tea following the meal.

The deposit is non-refundable and £15 per person.

As we have a club bank account set up now I give below payment details which no longer come direct to me.

You can pay your deposits straight into our club account, details of which are:-

Lloyds Bank Plc  
Sort Code: 30-99-50  
Account No: 50206060

**Please quote Reference: Christmas Lunch**

For those not comfortable with online banking, you can visit your bank and make the payment at the counter or you can send a cheque made payable to:-

South Essex MG Owners Club

Please post your cheques to me at my address, at the foot of this newsletter.

**I have to pay the deposits to The Lodge by the 1<sup>st</sup> October so please bear this in mind when paying by cheque as these will have to clear, which is 3 working days from the date they are paid in to our account.**

I attach to this newsletter the Menu for you to make your choices.  
All supplement prices quoted include the 10% service charge.

**Please let me know your menu choices as soon as possible once you have decided and by no later than the 30<sup>th</sup> November.**

Finally, I will endeavour to arrange a coffee morning on the 19<sup>th</sup> October but at this time please save the date and I will confirm nearer the time.

That's all for this month.

*June*

## **The Lodge Festive Menu**

### **Starters**

Butternut Squash Soup, topped with roasted pumpkin seeds served with a rustic cottage roll (G/F)

Duo of Fried Cheese, Breaded Brie & Camembert, finished with a warm port & cranberry compote (V)

Duck & Orange Parfait, served with onion chutney and toasted ciabatta (G/F)

North Atlantic Prawn Cocktail, Succulent cold-water prawns over crisp iceberg and mixed baby leaf lettuce, dressed in Marie Rose sauce & served with Granary Bread & Butter (G/F)

Beetroot Falafel Salad, served with a vegan mayonnaise and mint dressing (VG) Pan

Seared Wild Atlantic Scallops, on a bed of pea puree and topped with a Parma ham crisp **(£2.75 supplement)**

### **Main Courses**

Traditional Hand Carved Roast Norfolk Turkey, served with a Pig in Blanket, Duck fat roasted potatoes, Yorkshire pudding & seasonal vegetables(G/F)

Hand Carved Roast Topside of Beef, served with all the Trimmings (G/F)  
(vegan option available)

Roast Haddock with a Lemon & Dill Butter, Sauté Potatoes, Tender stem Broccoli & carrots (G/F)

Aberdeen Angus Burger Topped with Brie & Bacon, served with pigs in blanket roasted potato chips and a jug of gravy (G/F)  
(vegan option)

Braised Lamb Shank, in a wine & mint gravy, served on a Bed of Creamed Potatoes served with seasonal vegetables **(£2.75 supplement)** (G/F)

Mushroom Brie & Cranberry Wellington, served with roast potatoes tender stem broccoli & vegetarian gravy (V)

### **Desserts**

Classic Spiced Christmas Pudding, filled with vine fruits served with a Rich Brandy Sauce or custard (GF)

Chantilly Cream Profiteroles, topped with a Chocolate Sauce

Lemon Meringue Pie, buttery pastry case filled with a sharp lemon filling topped with crunchy meringue (GF)

Malted Milk Irish Cream Torte, crunchy biscuit base, centred with soft baileys cream & milk chocolate truffle, topped with chocolate malted bulb & chocolate coated crispy pearls

**Continued Overleaf.....**

Strawberry & Prosecco Truffle, vanilla sponge base topped with white chocolate & prosecco flavour truffle, finished with strawberry glaze, strawberry halves & a white chocolate decoration

Vegan Cheesecake, served with vegan ice cream

Cheese & Biscuits, Mature Cheddar, Creamy Brie, Crumbly Stilton served with an assortment of Biscuits & red Onion Chutney (GF) (**£2.20 supplement**)

Name:

Name:

Starter..... Starter.....

Main.....Main.....

Dessert.....Dessert.....