

Hi

Tomorrow night is the Vandagraph & VST dinner .  
Here is some further information

Parking is available 100mtrs North and 100mtrs South of the Purple garlic.  
Street parking is also available in the nearby area.

Taxis are available 100 mtrs North of the Purple Garlic.

The starting time is 6.30 pm when you are invited to the Bar fo drinks. Jean & I should be there before 6.30pm.

The restaurant is Bangladeshi and the owner and main chef will be involved in the prepartation and cooking of the food.

He promises an ethic and authentic Bangladeshi meal just as his Grandmother would cook.

So please be prepared for your favourite meal to be similar but different.

This is not just food it is an eating experience.

I have added nome notes to the main courses.

There is a table seating plan.

The tables will be set with

### **Popadoms and pickles**

When everybody or nearly everybody arrives the starters will be delivered.

**Selection of Starter's:** Tandoori fish, onion baji, seek kebab and chicken tikka.

### **Main Course:**

king Prawn Special curry, (similar to Bhuna and medium hot)

Staff special curry with chicken on the bone, (A truly ethnic and authentic curry cooked on the bone)

Chicken Tikka masala (mild)

Vegetarian Bhuna

Lamb Danyamirchi (hot) ( less than Madras but ,but from experience definitely worth sampling)

So long as you leave some for me.

Sundries: selection of pilau rice, mushroom rice and nan breads.

We will also cater individually for any allergies Purple Garlic advised if they cannot have the above (nut & gluten). I suggest you discuss this with the waiters in the bar when you arrive. At this time they still have the opportunity to cook you a special meal.

I have not specified dessert .

Red wine and White wine will be on the tables. Beer (Kingfisher is on draught) is available on request either at the bar of via the waiters.

We hope you will enjoy this and looking forward to seeing you all.

John