University Club Connector
January 2016

Happy New Year

Entertain * Engage * Enjoy
Time marches on... but as we step forward into a new year it is good to turn back for a moment and reflect on the year that has just passed. The Club had an amazing variety of events in 2015 – Chinese New Year, St Patrick's Day with Jocelyn Pettit, Music Bingo nights, A Tribute to Mrs. Beeton, Medieval night with Sea Star Winery and a dance-filled Masquerade Party to top it off... what a year! The whisky club tastings continue to delight its members and the children's event were all a hit – Frozen, the Minions and of course the annual Christmas Party. I need to make a special mention of the incredible success of our Christmas lunch buffets this year... the largest number ever! Thank you to everyone for making all of these so successful - the staff and management team were delighted to see so many of you join us. Your loyalty and commitment keeps this Club humming.

With January comes the chance to celebrate the famous bard with Haggis, Lamb, Tatties & Neeps at our Robbie Burns Luncheon on January 25th.

We put a wee bit of the spirit of the isle into the dessert... Aye!

Our Chinese New Year event is always a chance to bring family together for a wonderful buffet dinner. We are pleased to again welcome the Ocean Rain Chinese Dancers who capture the beauty and grace of Chinese music and dance. Please reserve soon for this wonderful family event – too good to miss.

What else is coming up....

• Delight your sweetheart by reserving a table for our Valentine's Day Dinner on February 13th. We will feature the Craig Henderson Trio. Craig is a local singer/pianist and the group will perform a range of hits from the Great American Songbook. These songs build memories....

• St Patrick’s Day... it means lively, toe-tapping music and at the Club that means Jocelyn Pettit. Yes, we are delighted that the Jocelyn Pettit Band will be joining us again this year. She is an amazing fiddler and she can’t stop her feet while she plays.

• Check out The Weekly Events page and the remainder of this newsletter for more details on these and other events. Time to sign off again....

Till next time... see you at the Club! Margaret
Our annual Robbie Burns Luncheon will be served as our Daily Lunch Special in the Main Dining Room

Cock-a-Leekie Soup
Potato, Leeks, Chicken & Prunes

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Haggis, Lamb, Tatties & Neeps
Mashed Potatoes, Turnips

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Tipsy Laird
Whisky Trifle
Short Bread & Coffee

$18.95 + tax per person

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Join us to Celebrate the Chinese New Year!!!

**Buffet Menu**

- Wonton Soup
- Hot and Sour Soup
- Shanghai Chicken Chow Mein
- Spring Rolls
- Beef Bok Choy
- Ginger Garlic Pork Spareribs
- Sweet & Sour Pork
- Broccoli Black Bean
- Cantonese Chop Suey
- Szechuan Prawns
- Mushroom Fried Rice
- Steamed Rice

$21.95 per adult & $10.95 per child + tax

Featuring Victoria’s Ocean Rain Chinese Dancers

The University Club of Victoria

Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Featuring The Craig Henderson Trio

Craig Henderson is a 20 year-old singer/pianist from Victoria, B.C. He fronts his jazz trio, accompanied by his first jazz piano teacher, Bill Kent, on the bass, and his father Gordon Henderson on the guitar.

They perform music reflected by the songs of timeless artists such as Frank Sinatra, Nat King Cole, Dean Martin, Tony Bennett and others who have shared the same love of the Great American Songbook.

Menu

- Warm Orange Duck Confit, Kale Salad
- Maple Brandy Dressing
- Beef Tenderloin & Lobster Tail Béarnaise Sauce
- Seasonal Vegetables
- Mushroom Risotto
- Warm Molten Double Chocolate Cake
- Coffee & Tea

$49.95 + tax
Featuring The Jocelyn Pettit Band
Blazing NEW-TRAD Celtic Band

Hailing from the West Coast of British Columbia, Jocelyn Pettit is a vibrant fiddle player, stepdancer, singer and composer.

With grace and passion, Jocelyn delivers an engaging and uplifting performance of original and traditional music inspired from the Canadian and Celtic cultures of - Cape Breton, Québec, Ireland, Scotland, Brittany (FRA), and Galicia (ESP). When not performing, Jocelyn enjoys composing and arranging dynamic and expressive new music from her home studio in the Coastal Mountains, and teaching fiddle lessons and workshops.

More Details Coming Soon

$39.95 + tax per person
**Weekly Events at The University Club**

**Lunch Buffet**

*Every Wednesday* come to your Club to enjoy a lunch buffet prepared by our culinary team.

Served from 11:30am-2:00pm for $15.95 plus taxes

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**Chef’s January Prix Fixe**

$24.95 plus taxes

Camas Dining Room–Three Course Dinner Menu

**Starter**: Duck Confit Tartlet with Winter Greens  
**Entree**: Dungeness Crab & Shrimp St. Jacques  
**Dessert Trio**: Peach Cobbler with Vanilla Ice Cream

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**Please note**: Cancellation of reservations are appreciated a minimum of 48 hours in advance of your dining or special event reservations.

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The University Club of Victoria  
Contact us at 250-721-7935 or reservat@uvic.ca
The National Dish of Wales, **Cawl**

**Ingredients**

- 1 kg lamb neck fillet, bone in, cut into 5cm chunks (ask your butcher to do this for you)
- 1 onion
- 1 kg swede [turnip] 2 carrots 2 parsnips
- 3 potatoes 3 large leeks
- sea salt, freshly ground black pepper

- Place 2 litres of water and 2 teaspoons of salt into a large pan.
- Place over a high heat and bring to the boil.
- Peel and add the whole onion and the lamb.
- Bring to the boil, then use a spoon to skim away the scum from the surface.
- Simmer for a further 15 minutes, or until cooked through.
- Using a slotted spoon, remove the meat from the pan and leave to cool.
- Strip the meat from the bone, then return the meat to the pan.
- Peel and cut the swede & carrots into 1cm chunks. Add to the pan and bring to the boil, then simmer for 15 to 20 minutes, or until the swede is tender.
- Peel the potatoes and cut into quarters so they’re all roughly the same size.
- Once the carrot has softened, add the potatoes to the pan.
- Peel the parsnips, strip and discard the outer leaves from the leeks, then cut into 1cm slices.
- Add the parsnips and most of the leeks to the pan.
- Bring to the boil, then simmer for 10 minutes with the lid on, or until tender.
- Taste and season, then add the raw leeks.
- Place the lid on top, then pop in the fridge to chill overnight (or for up to 3 days for even tastier results).
- When you’re ready to serve, gently simmer the cawl until warm. Ladle into serving bowls, then serve with lots of black pepper, a wedge of mature Caerphilly cheese and a slice of bread and butter.

**Lighthouse Race Rocks:**

A blend of the finest specialty malts gives Race Rocks Ale it’s smooth, complex character and deep chestnut colour. Don’t let its dark colour scare you; toasted biscuit flavours with subtle notes of caramel and chocolate make Race Rocks an exceptionally mellow, well balanced ale to please any taste.

**Available at the Club**

The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
Please note the Club will be closed on Monday February 8th and will reopen Tuesday February 9th, 2016

Office Hours
Monday to Friday 9:00am-5:00pm

Lunch Service
Monday to Friday 11:30am-2:00pm

Camas Room Dining
Monday to Saturday
5:00pm-8:00pm

Bar & Lounge Hours
Monday to Friday 11:30am-10:00pm
Saturday 5:00pm-10:00pm

Please note the Club is closed on Sundays.

For Reservations
Phone: 250-721-7935 Email: reservat@uvic.ca
Website: club.uvic.ca
Connect with us on Facebook

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