

ESSEX COUNTY FIRE AND RESCUE SERVICE

## RETIRED MEMBERS ASSOCIATION NEWSLETTER SEPTEMBER 2023



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RMA Website: <https://www.essex-fire.gov.uk/retired-members-association>

### *Garden Visit...*

The visit to Brian & Wendy Wickenden's garden on the 2<sup>nd</sup> August was enjoyed by all who attended. We were very lucky with the weather and had only one shower of rain!

Their garden, as we have come to expect, was of a very high standard and it is obvious that Wendy and Brian are perfectionists putting in many hours of hard work throughout the year!



*Our thanks to Brian and Wendy for their hospitality.*

### **A New Treasurer...**

The committee would like to welcome Gillian Day who will be working alongside Graham Farrell with the intention of taking over as the RMA Treasurer when Graham stands down. Many of you will know Gillian from her time in reception at Service Headquarters.

## *Forthcoming Events:-*



### **Thursday 5<sup>th</sup> October 2023 – Traditional Afternoon Tea**

Those who have been to an RMA Afternoon Tea will know that it is a delightful event, meeting up with old friends. By popular demand we are back at the Tiptree Tea Rooms, The Barns, Cressing Temple, Witham Road, Cressing CM77 8PD, where the staff there always looks after us very well. Visitors can make their way around the fascinating and outstanding 13<sup>th</sup> century barns and admire the Tudor herb garden. Tiptree Barns has a well-stocked shop; amongst the regular jars and pots you will find they are now even producing fruit infused alcohol, the ideal gift!

*See attached flyer for further details .....*



### **Thursday 7<sup>th</sup> December 2023 – Christmas Lunch**

This year we have decided to hold our Christmas Lunch at The Lion Inn at Boreham in their private dining room. We had an excellent lunch there in the summer of 2022 and we know, the food and service are of a very high standard.

*See attached flyer for further details .....*

## **NEW MEMBERS WANTED**

Do you know anyone who is retiring from the Service and would like to become a member of the RMA for only £3 per year? They will receive a birthday card each year and be kept up to date with the Newsletters, plus details of all events etc.

**Please email the RMA Secretary at**  
**[barryccable@gmail.com](mailto:barryccable@gmail.com)**

**Let's ensure that all retired ECFRS personnel are able to keep in touch  
with their former colleagues**

*Christmas Lunch at the Lion Inn*

**Main Road, Boreham, Chelmsford, CM3 3JA**



***The Date :- 7<sup>th</sup> December 2023***

***Time :- 12 noon for 12.30pm***

***Price :- £38.95 per person***

This is for a 3-course meal with tea/coffee (choose your menu on the day)

See menu attached

This year we are holding our Christmas Lunch at the Lion Inn as we know the quality of food and the service we have received in the past is very good.

We have reserved the private dining room for this event and our numbers for seating are limited so please book early to secure your places!

Register your interest in this event by emailing John Rogers at

[dj.rogers@btinternet.com](mailto:dj.rogers@btinternet.com)

along with one of the following payment methods

*There are two methods of payment:*

*by online banking as follows:*

Account: ECFRS RMA, sort code: 30-91-85, account number: 49411768,

Please use reference: "Xmas [surname]"

(so that we know how to attribute the payment)

*or alternatively:*

forward a cheque made payable to ECFRS RMA to  
John Rogers – 1 Ruffles Close, Rayleigh, SS6 8EW

# LION INN

## LION INN FESTIVE PRIVATE DINING MENU 2023

1<sup>st</sup> to 23<sup>rd</sup> December in The Lion Inn  
£38.95 Monday – Saturday, Lunch & Dinner

### STARTERS

- (VG) Curried parsnip soup: *crusty bread*
- (VG) Roasted tomato & basil soup: *crusty bread*
- Duck, pork, brandy & pistachio terrine: *wrapped in streaky bacon with toasted brioche & spiced pear chutney*
- (VG) Cauliflower & cheese croquettes: *candied walnuts & beetroot relish*
- Sloe gin & blackberry cured salmon: *dill crème fraiche & ciabatta thins*
- Prawn & crayfish cocktail: *Marie Rose sauce & multigrain bread*
- Pulled pork, leek & cheddar croquettes: *Seeded mustard mayo & dressed leaves*
- (VG) Chickpea falafel: *Red pepper houmous & pitta bread*

### MAIN COURSE

- Roast 'Shalford Farm' turkey: *glazed gammon, pig in blanket, sausage & apricot stuffing & roast potatoes*
  - Pan fried seabass fillet & salmon escalope: *leek & potato croquettes with white wine sauce & dill oil*
  - 28-day aged English 8oz sirloin steak (rare, medium or well done): *café de Paris butter & chunky chips*
  - (VG) Butternut squash massaman curry: *deep fried tofu, braised wild & Basmati rice, spring onion & coriander*
  - (V) Filo parcel: *wild mushroom, spinach, leek & Feta, sweet potato fries, ratatouille*
  - Slow roast belly of 'Old Spot' pork: *apple sauce, Cornish cider mustard jus & mashed potato*
  - (VG) Beyond burger: *Sriracha mayonnaise, vegan cheese, baby gem, tomato & caramelized red onion, sweet potato fries*
- All main courses served with seasonal vegetables*

### DESSERTS

- 'Lilypuds' Christmas pudding (contains nuts): *Brandy custard (Vegan & gluten free alternative with vegan ice cream)*
- Cinnamon crème brûlée: *shortbread biscuit*
- Baked malted milk & Malteaser cheesecake: *raspberry compote*
- (GF & VG) Apricot & almond chocolate torte: *candied citrus peel, chocolate sauce & vegan ice cream*
- Sticky toffee & ginger pudding: *'Rossi' vanilla ice cream & toffee sauce*
- Selection of ice creams & sorbets
- Mini chocolate Baileys mousse: *chocolate shavings*
- Mini vanilla panna cotta & passionfruit puree: *meringue candy cane*
- Mini raspberry & white chocolate cheesecake: *ginger nut crumb*
- Chocolate steamed sponge pudding: *salted caramel custard*
- Duet of cheeses: *Black bomber cheddar, Cashel blue, water biscuits & chutney*

### Cafetiere coffee & tea

All our dishes may contain traces of nuts.

Tables of 6 or more will have a discretionary 12.5% service charge added to their bill.

Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen and the risk of cross contamination.



# *TRADITIONAL AFTERNOON TEA*



*Some say that the cream should go on first, and the jam on top...*

*Some say that the right way is jam first with cream on top...*

*But It doesn't matter which is your preference for your scones, as long as you are taking your afternoon tea with your colleagues and friends at the RMA Afternoon Tea.*

## **Tiptree Tea Room at The Barns, Cressing Temple, Witham Road, Cressing CM77 8PD**

*Suitable for wheelchair users or visitors with limited mobility*



***Join your friends and colleagues for afternoon tea at The Barns***

**12 noon until 3.30 p.m.**

**Thursday 5<sup>th</sup> October 2023**

**Cost: £17.50 per head**

If you would like to attend this event,  
please forward a cheque made payable to ECFRS RMA to  
The RMA Secretary, "Briarlea" Southend Road, Billericay CM11 2PR

Alternatively reserve your places by email to [barryccable@gmail.com](mailto:barryccable@gmail.com)  
and pay by online banking as follows:

Account: ECFRS RMA, sort code: 30-91-85, account number: 49411768,  
reference: Barns Tea

