

**Annette Henry 'Time Travellers Tales' Tour
and Meal at The Swan**

Monday 4th October 2010

Meet at 18.30 at Tourist Information Centre

(Tour is approx. 2 hours with meal afterwards)

£22 per person



Annette Henry is a gold accredited tour guide specialising in retelling stories of legends, folklore, witchcraft and murders. Dressed in costume, Annette's natural storytelling ability and theatrical approach bring dramatic historical events to life

Time Travellers Tales

The port was the hub of the community. The majority of the population made their money from the sea that surrounded their island. However, there were other entrepreneurs who made their fortunes from sheer hard work and a lot of good luck!

This Town Tour will take you time travelling through Guernsey's rich history, learning more about the people, places and personalities who graced our shores.

While the rich became richer, the poor became poorer. Meandering through the back streets, passing tall warehouses and cool cellars, you will also be invited to peer into the solitary cells of the Workhouse, once home to the tramps, beggars, prostitutes and drunkards

Under the cover of darkness, your guide will have you creeping through gardens, lurking in cemeteries, or climbing tall towers in your quest to learn more about the fascinating Victorians who took Guernsey into a new era.

You will need to wear comfortable footwear and warm clothing. It is advisable to bring a torch.

This evening is open to anyone so please do bring along friends, family and work colleagues for what is guaranteed to be a very interesting and enjoyable evening.

Please return menu choice and cheque made payable to 'A.Henry' by Monday 30th August.



NAS Guernsey Branch

Annette Henry Tour and Meal

Monday 4th October

Please indicate your choice of menu and return to *Jo Horsepool, 37 Le Villocq Estate. Castel, GY5 7SQ* together with a cheque for £22 made payable to 'A.Henry' by Monday 30th August

Your Name: _____ Phone Number: _____

Starter

- Leek & Potato Soup

- Chicken Liver Parfait, Mixed Leaves, Melba Toast

- Roast Field Mushrooms With Chorizo & Mozzarella, Pesto Dressing

Main Course

- Steak, Guinness & Mushroom Pie, Mixed greens, hand Cut Chips

- Skewered Garlic Tiger Prawns, Minted Pea & Asparagus Risotto

- Baked Spinach & Feta Cheese Pancakes, Rocket Salad

Desserts

- Baked Apple & Mixed berry Crumble, vanilla Ice Cream

- Lemon Posset With Homemade Lavender Shortbread

- Selection of Mixed Ice Cream & Sorbet