

About Chorlton Players...

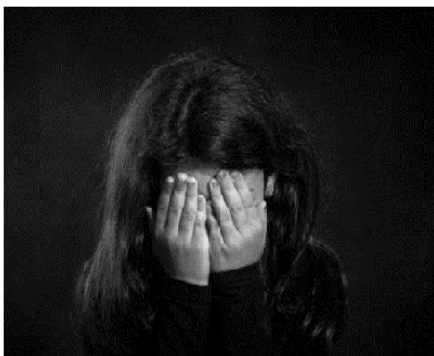
We are a community theatre group established in 1963. Our low ticket prices reflect the fact that we are a not for profit group. We put on five productions a season, including our pantomime in the New Year and a comedy revue in early summer. We meet and rehearse at The Spread Eagle every Monday and Wednesday evening and we always welcome new members. You don't need any experience and it is not all about the acting. We are always in need of all the other talents it takes to put on productions: backstage, costumes, front of house, set-building, audio-visuals, make-up, advertising etc.

WOULD YOU LIKE TO JOIN US? If you are interested in joining Chorlton Players just go to our website: www.chorltonplayers.co.uk and email our membership secretary for further information at enquiries@chorltonplayers.com, come along to one of our rehearsals, or come and chat to us after this performance.

Keep in touch with us via our e-Newsletter...

To subscribe, just go to www.chorltonplayers.com and add your details to the Subscription Section on the right hand side. You can unsubscribe instantly any time. We promise only to send you our newsletter etc. when we have something worth announcing (no spam here!) and we promise to keep your details confidential... **and keep up with us on Facebook and @chorltonplayers on Twitter too!**

Coming Soon The Pillowman



August 16th - 18th 2018
Tickets available online from July 1st 2018

Chorlton Players

present

THE GREAT BRITISH HOTPOT



A SERVING OF SIDE-SPLITTING SKETCHES

RECIPE

TIME: 90 MINUTES

SERVES: AROUND 80

1. A DRIZZLE OF SATIRE
2. NO SHRED OF DIGNITY
3. A GENEROUS SPLASH OF LAUGHTER
4. A FLAVOUR OF BRITISH COMEDY THROUGH THE AGES
5. A RARE AND WELL OILED ASSORTMENT OF PERFORMERS

St. Werburgh's Hall, St. Werburgh's Road, M21 0TL

Curtain up 14th, 15th, 16th June at 7.30pm

Tickets £7 Adults, £4 Concessions



www.chorltonplayers.com

~ Welcome to the Great British Hotpot ~

Today you will be presented with a fixed three-course taster menu, with each dish having been carefully hand-picked by our team of comedic epicureans for its unique British flavour palette, to create the ultimate dining experience.

Every ingredient (human and vegan options available) has been tenderly cared for and aged to perfection, then slow-cooked for ten weeks inside a traditional English pub in a simmering cocktail, lager or cider of their choosing.

We are confident this will become evident upon biting into each and every mouthful, though liquid refreshments will be served between courses if you feel your humour glands running dry.

Until then however, bon appétit mes amis!

- Rohan Shenoy, Executive Chef

~ List of Ingredients (all organically sourced) ~

CAST

Juliet Ashton, Allan Campbell, Brian Candeland, Jenny Crompton, Gerard Devney, Belén Gay, Paul Grace, Jean Hall, Corinne Hope, David Hynes, Michael Johnson, Heidi Knight, Anthony Morgan, Anya Patel, Simon Parkin, Graham Phythian, Jay Sanderson, Rohan Shenoy, Karishma Singh, Bex Smith, Jess Taylor, Sam Wrench

Artistic Director Rohan Shenoy
Executive Producer..... Em-J Brazier
Stage Manager..... Rob Hall
Technical Manager Annie Wallace
Lighting & Sound Adam Ion
Assistant Producers..... James Grainger, Jen Moran, Jonny King
Stage Crew Gavin Dean, Mags Fenton, Jon Goddard, James Grainger
Props Coordinator Belén Gay
Marketing..... Stephen Lewyckyj
Front of House Maître d' avec assistants
Photography..... Heather Lee

*The Management reserves the right to express its gratitude to all members and friends of Chorlton Players who have helped to produce your dining experience.

~ Appetisers ~

1. Half-Baked Alaska

Created & Prepared by Jess Taylor

2. Changing Thyme

Recipe from Smack The Pony,
Prepared by Em-J Brazier

3. Mushroom Stroganoff

Created & Prepared by Anthony Morgan

4. Smoked Surgeon

Recipe from Big Train,
Prepared by Jen Moran

5. Lamb Medallions

Created & Prepared by David Hynes

6. Chocolate Tart

Created & Prepared by Graham Phythian

7. Granddad's Cobbler

Recipe by John Finnemore,
Prepared by Charlie De Santis

8. Brie Encounter

Recipe by Victoria Wood,
Prepared by Graham Phythian

~ Mains ~

1. Flame-Grilled Surprise

Created & Prepared by Graham Phythian

2. Slow-Cooked Partridge

Recipe by Steve Coogan,
Prepared by Michael Johnson

3. Full English

Created & Prepared by Jess Taylor

4. Breakfast Barm

Created & Prepared by Jen Moran

5. Beans Served Broadly

Created & Prepared by Anthony Morgan

6. Haute Sauce

Recipe by Graham Linehan,
Prepared by Em-J Brazier

7. Last Hors D'oeuvres

Created & Prepared by Laura Kelly

8. Sans Soup

Recipe by Victoria Wood,
Prepared by Corinne Hope

~ Desserts ~

1. Grandma's Nut Seed Cake

Recipe by Mitchell & Webb,
Prepared by Rohan Shenoy

2. Blueberry Waffle

Recipe by Fry & Laurie,
Prepared by Annie Wallace

3. Scotch-infused Copcakes

Created & Prepared by Anthony Morgan

4. Officer's Mess

Created & Prepared by David Hynes

5. Banana Split

Created & Prepared by Graham Phythian

6. Rum Bar Barrister

Recipe by Mitchell & Webb,
Prepared by Rohan Shenoy

7. Airport & Cheese Board

Created & Prepared by Laura Kelly

8. Belgian Trifle

Recipe by John Finnemore,
Prepared by Charlie De Santis