



Monkey Business

No 179 September 2026

Written By Duncan Mather

Bunged Together By Simon Griffiths



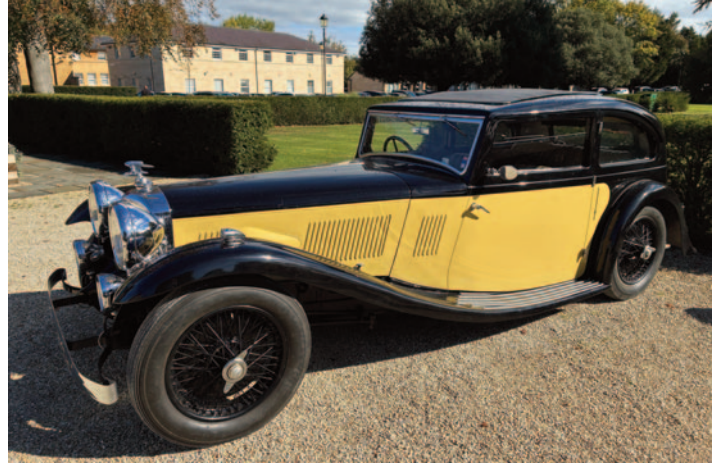
I had received apologies from Simon and Melissa, Tim and Jayne Brown and Dave Culshaw, but still we were 10 friends gathered at the Bulls Head at Mottram St Andrew with just one Alvis - and no prizes for guessing it was Charles and Judith Van-Ingén in their lovely TD21 DHC.



I had been frenziedly working on AYF's engine, following the dropped liner big bang in July. And, thanks to a set of timely circumstances, I was able to take the car to the Lock Collectors meeting in the Netherlands that I had promised two colleagues. It was touch & go but, thanks to the expert machining of Mick Fletcher's engineers, a proper job of fixing the liners has been done; this time in a replacement block I



AYF enjoys a coffee stop at Rijswijk...



...and breakfast at Bowcliffe on the return journey

bought following a day trip to Wimborne. Actually, I bought 95% of a complete SB engine whose number is just 10 away from AYF, so they were probably in the same machining batch all those years ago. If I live long enough, I might build that engine as a spare but WJ8740 is first to receive attention.

We welcomed Andrew Myers who brought his wife Barbara and the family dog, a most endearing chap who sat quietly through the night. Andrew is making a plan with regard to his MR Derby Bentley; which will probably start with a set of keys where Si and I will combine our skills to help Andrew, as the mechanically locked electrical switch box is a tricky customer to deal with.

Tari Mirza joined us and helped with recommendations for moving to a different space in the pub as the garden room can be a bit cold in winter. This will certainly be taken up for our Christmas meal details of which are included in this month's MB. It is really good to see that Barbara Holmes and John Woodcock (both ex N.W.E.B. as myself in earlier years) have become regular attendees; especially now their TC21 has had such a good motoring season, being seen at The AOC international, the AAT Tatton stand and at our own Bulls Head – plus, no doubt, other outings we don't know about.

I must now thank Duncan for hosting the August meeting and yet again saving the forthcoming October meeting as, at the September meeting, we suffered pen failure and Duncan has supplied a lovely, rather posh, Alvis pen which he has donated for first use in October.

So to finish September's report which I must apologise for

lateness as getting AYF back together, and a few trial runs to Mick Fletcher's highly recommended Sunday breakfast meeting and the AAT 3rd Weds lunch meeting, before its excursion to the Netherlands. It was a bit scary but I can report the car ran extremely well with only a few small jobs on my return, I have noticed the mileage increments between each spanner session are getting greater with 400 miles completed and not had a spanner on her!

So, to announce our meeting for October which is on tomorrow night at the Bulls Head Pub at Mottram St Andrew at say 7.00 pm, SK10 4QH

I am including the Christmas menu for December which is the 1st of the month for your choice which I see they are offering a 2 or 3 course choice, however I can see a disaster in the making unless you please make it very clear to me what you are having. As usual we will add a £1 per person for the staff's present so we do not need to bother with sordid things like a pot going round on the night. I will be paying the pub at our 3rd of November meeting so please : have it with me in good time.

As before my email address is: chrisalvis20@gmail.co.uk and for your payment it's Nat West 01-10-01 A/c 02816539.

Drummers' Christmas at the Bull's Head

Two courses £34.95 - Three courses £39.95



Starters

Shredded brisket, thyme and roast shallot croquette, cauliflower cheese purée, red wine jus (gf)

Celeriac, cider and caramelised apple soup, crispy sage, chive oil, seeded roll (v, gfa)

King prawn cocktail, buttered seeded bread (gfa)

Pheasant, mallard and pigeon terrine, clementine and cranberry chutney (gfa)

Bell pepper and tomato posset, black olive crumble, basil crematta, toasted focaccia (vg)

Crispy halloumi, pomegranate, orange and mint, Greek yogurt, hot honey (v, gf)

Mains

Roast turkey, sage, onion and bacon roulade, duck fat roast potatoes, gravy, cranberry sauce (gf)

Parsnip, butternut squash and spinach Wellington, fondant potatoes, cranberry jus (vg)

Roast porchetta (slow-roasted belly), ham hock and grain mustard fritter, Sangiovese sauce

Venison and beef shin pie, horseradish mash, bourguignonne sauce (gf)

Pan-fried salmon fillet, crushed caper and lemon potato cake, shellfish bisque sauce (gf)

Wild mushroom, goat's cheese, black garlic and tarragon Kiev, celeriac purée, Sherry jus (vg, gf)

8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (supplement £8.50) (gf)

Puddings

Christmas pudding, brandy sauce (v, gf)

Iced chocolate fudge delice, honeycomb, salted caramel sauce (v, gf)

Cherry pie, Kirsch-soaked cherries, vanilla crème anglaise (v, gf)

Clementine, Cointreau and gingerbread trifle (vg, gf)

White chocolate and cranberry cheesecake, dark chocolate sauce (v, gf)

Selection of British and French cheeses, spiced apricot chutney, biscuits (instead of dessert £5pp extra) (gfa)

*This menu runs alongside our Daily Menu. Please note there may be alterations to some dishes.
v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable.*