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550 SQUADRON AND RAF NORTH KILLINGHOLME ASSOCIATION REUNION

Friday 7th and Saturday 8th September 2018

**BOOKING FORM**

Name of Member:

Accompanied By:

Home Address:

Telephone No: Email:

Special Requirements (eg wheelchair etc) :

**Accommodation at the Ashbourne Hotel**

Members and friends must reserve rooms directly with the hotel and pay their own accounts on departure. Prices for B & B per night are as follows: Twin/Double £80.00 Single £70.00

You are advised to mention “550 Squadron Reunion” when making your booking.

The Association will not be booking any individual rooms, but we would like to know the names of those who are staying.

Friday 7th September:

Saturday 8th September:

**Associated Events – Saturday 8th September**

Amethyst Hotel - Buffet Lunch @ £10.00per head cash. Number of places:

*Please be sure to attend if you book. In recent years people have booked for lunch but not appeared causing over-provision, significant waste and financial loss to the Amethyst.*

Church and Village Hall Afternoon Tea & Cakes. Number of places:

**Annual Subscription**

Annual Subscription for year beginning 1st July 2018 will remain at £5.50 per person. Payments by bank transfer are prefered and the association’s bank details are as follows:

Sort Code : 30 - 93 - 72 Account Number : 01206018 Please reference any payments with your surname.

If you have not already made bank arrangements, you are invited to pay now by cheque

Number of members @£5.50 per head: £

Names of members being paid for

**TOTAL PAYMENT : £**

Cheques should be made out to “550 Squadron Association” and returned with this completed booking form **NO LATER THAN FRIDAY 24TH AUGUST** to:

Andrew Etherington, “Royston”, Thorn Road, Marden, Kent, TN12 9EJ

Telephone: 01622 832995 Email: [andreweth@btinternet.com](mailto:andreweth@btinternet.com)

**Meal Requirements**

The full menus for Friday and Saturday nights are shown overleaf. Please indicate below your choices below. **Members must pay the hotel directly for all meals taken.**

**Friday 7th September 8.00pm**. Relaxed, informal evening . No seating plan.

2 courses £16.95 per person (Starter & Main - or - Main & Dessert)

3 courses £20.95 per person ( Starter, Main & Dessert)

**STARTERS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Name | Name | Name | Name |
| Roasted Tomato & Basil Soup |  |  |  |  |
| Chicken Liver Pate |  |  |  |  |
| Seafood Fishcakes |  |  |  |  |

**MAIN COURSES:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Slow Roasted & Rolled Lamb Shoulder |  |  |  |  |
| Roasted Chicken Breast |  |  |  |  |
| Root Vegetable & Sweet Potato Crumble |  |  |  |  |

**DESSERTS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Warm Chocolate Brownie |  |  |  |  |
| Vanilla Pannacotta |  |  |  |  |
| Rich Sticky Toffee Pudding |  |  |  |  |

**Please advise below if you have any special dietary requirements:**

**Saturday 8th September 7.30pm**. Formal Dinner with seating plan.

3 courses £27.95 per person ( Starter, Main & Dessert)

**STARTERS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Name | Name | Name | Name |
| Vegetable Broth |  |  |  |  |
| Twice Baked Lincolnshire Poacher Souffle |  |  |  |  |
| Cider Poached Ham Hock Terrine |  |  |  |  |

**MAIN COURSES:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Braised & Roasted Blade of Beef |  |  |  |  |
| Baked Salmon Fillet |  |  |  |  |
| Broccoli & Smoked Cheddar Tart |  |  |  |  |

**DESSERTS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Raspberry Bakewell Tart |  |  |  |  |
| Lemon Curd Meringue Roulade |  |  |  |  |
| Dark Chocolate Cheesecake |  |  |  |  |

**Seating Preference: Please let us know if you would like to sit with anyone in particular:**

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**Saturday 8th September 2018**

**Vegetable Broth**

*Finely Snipped Chives*

**Twice Baked Lincolnshire Poacher Souffle**

*Sweet Onion Chutney*

**Cider Poached Ham Hock Terrine**

*Apple Salad, Rye Bread Crostini*

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**Braised & Roasted Blade of Beef**

*Bordelaise Jus & Yorkshire Pudding*

**Baked Salmon Fillet**

*Crushed New Potato, Caper & Prawn*

**Broccoli & Smoked Cheddar Tart**

*Confit Tomatoes*

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**Raspberry Bakewell Tart**

*Vanilla Chantilly, Toasted Almonds*

**Lemon Curd Meringue Roulade**

*Glazed Berries & Candied Zest*

**Dark Chocolate Cheesecake**

*Stem Ginger Brittle & White Chocolate Ganache*

3 Courses £27.95 per person

**Friday 7th September 2018**

**Roasted Tomato & Basil Soup***Parmesan Crouton*

**Chicken Liver Pate**  
*Red Onion Butter, Toasted Rosemary Bread*

**Seafood Fishcakes**  
 *Caper & Rapeseed oil Mayonnaise, Lemon Salad*

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**Slow Roasted & Rolled Lamb Shoulder**  
 *Braised Red Cabbage, Red Currant & Mint Jus*

**Roasted Chicken Breast**  
*Wild Mushroom & Thyme Cream*

**Root Vegetable & Sweet Potato Crumble**

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**Warm Chocolate Brownie**  
*Raspberry Chantilly & Chocolate Soil*

**Vanilla Pannacotta**  
*Seasonal Berries & Candied Mint*

**Rich Sticky Toffee Pudding**  
*Vanilla Ice Cream*

2 Courses £16.95 per person

3 Courses £20.95 per person