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550 SQUADRON AND RAF NORTH KILLINGHOLME ASSOCIATION REUNION

Friday 12th and Saturday 13th July 2019

**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. 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 12th July:

Saturday 13th July:

**Associated Events – Saturday 13th July**

Amethyst Hotel - Buffet Lunch @ £11.00per 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:

**Associated Events – Sunday 14th July**

Tour of North Killingholme Airfield by car - led by George Turner Number of places:

*This is an informal tour that George is happy to lead if there is sufficient interest*

**Annual Subscription**

Annual Subscription for year beginning 1st July 2019 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 name.

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 28th JUNE** to:

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

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

**Meal Requirements**

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

**Friday 12h July 8.00pm**. Relaxed, informal evening . No seating plan.

2 courses £18.95 per person (Starter & Main - or - Main & Dessert)

3 courses £22.95 per person ( Starter, Main & Dessert)

**STARTERS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Name | Name | Name | Name |
| Homemade Mushroom Soup |  |  |  |  |
| Terrine of Ham Hock |  |  |  |  |
| Smoked Salmon & Prawn Cocktail |  |  |  |  |

**MAIN COURSES:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Roast Pork “Porchetta” |  |  |  |  |
| Roasted Chicken Breast Chasseur |  |  |  |  |
| Root Vegetable & Cheddar Tart |  |  |  |  |

**DESSERTS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Dark Chocolate Brownie |  |  |  |  |
| Chilled Vanilla Rice Pudding |  |  |  |  |
| Warm Treacle Tart |  |  |  |  |

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

**Saturday 13th July 7.30pm**. Formal Dinner with seating plan.

3 courses £30.00 per person ( Starter, Main & Dessert)

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

**STARTERS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Name | Name | Name | Name |
| Potato & Leek Soup |  |  |  |  |
| Chicken Liver Pate |  |  |  |  |
| Warm Smoked Poacher Torte |  |  |  |  |

**MAIN COURSES:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Blade of Beef “Bourguignon” |  |  |  |  |
| Baked Fillet of Hake |  |  |  |  |
| Wild Mushroom & Leek Wellington |  |  |  |  |

**DESSERTS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Raspberry & Sherry Trifle |  |  |  |  |
| Pineapple Upside Down Cake |  |  |  |  |
| Vanilla Cheesecake |  |  |  |  |

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**Saturday 13th July 2019**

**Potato & Leek Soup***Finely Snipped Chives*

**Chicken Liver Pate***Bacon & Red Onion Butter, Beer Rye Bread*

**Warm Smoked Poacher Torte**

*Caramelised Beetroot, Pea Shoots*

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**18 hour Braised & Roasted Feather blade of Beef “Bourguignon”**

**Baked Fillet of Hake**

*Prawn and Lemon Crust, Fondant Potato, Herb Butter Sauce*

**Wild Mushroom & Leek Wellington**  
*Celeriac Puree*

All Served with Fresh Seasonal Vegetables

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**Sherry & Raspberry Trifle**

**Pineapple Upside down Cake**

*Vanilla Analgise*

**Vanilla Cheesecake**  
*Glazed Berries & White Chocolate Ganache*

**£30.00 per person**

**Friday 12th July 2019**

**Homemade Mushroom Soup***Tarragon Cream, Sourdough Croutons*

**Terrine of Ham Hock***Pickled Onions, Chutney & Crostini’s*

**Smoked Salmon & Prawn Cocktail**  
 *Marie Rose, Cucumber Salad, Lemon*

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**Roasted Pork ‘Porchetta’** *Creamed Cabbage, Apple & Rosemary Gravy*

**Roasted Breast of Chicken Chasseur**

**Root Vegetable and Cheddar Tart**

All Served with Seasonal Vegetables

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**Dark Chocolate Brownie***Cocoa Chantilly, & Glazed Berries*

**Chilled Vanilla Rice Pudding***Date Puree*

**Warm Treacle Tart***Clotted Cream*

**2 Courses £18.95**

**3 Courses £22.95**