

550 SQUADRON AND RAF NORTH KILLINGHOLME ASSOCIATION REUNION - 1st and 2nd JULY 2016

BOOKING FORM

Name of Member:	
Home Address:	
Гelephone No:	Email:
Special Requiremen	nts (eg wheelchair etc) :
Members and frier	at the Ashbourne Hotel nds must reserve rooms directly with the hotel and pay their own accounts on advised to mention "550" and "Kentish" when making your booking.
The Association wi hose who are stay	Il not be booking any individual rooms, but we would like to know the names of ing.
riday 1st July:	
Saturday 2nd July:	
Please be serious; provision, significar	uffet Lunch @ £9.50 per head cash. Number of places: in recent years people have booked for lunch but not appeared causing over- nt waste and financial loss to the Amethyst.
Lnurch and Village Associated Events	Hall Afternoon Tea & Cakes. Number of places: - Sunday
Places on the Sund Do you have a car?	day morning Airfield Tour: ? Yes/No
Number of places for the second secon	or the Sunday afternoon visit to the Elsham Wolds Museum: Yes/No
Associated Events	s – Monday
Places for the visit	to the International Bomber Command Centre:
Places for lunch at	the "Mill Lodge" opposite the IBCC (select and pay on day):
Payments f visiting IBCC on N	Nonday (optional donation) @£5.00 per head £
oank arrangements	n for year beginning 1st July 2016 will be £5.50 per person. If you have not made s, you are invited to pay now @ £5.50 per head £
	TOTAL PAYMENT : £

Cheques should be made out to "550 Squadron Association" and returned with this completed booking form **NO LATER THAN TUESDAY 14TH JUNE** to:

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 1st July 8.00p 2 courses £15.95 per pers 3 courses £20.45 per pers	son (Starter & N	∕Iain - or - Main &			Saturday 2nd July 7.30 3 courses £26.95 per person Seating Preference: Please le	
Starters:					Ü	
Starters.	Name	Name	Name	Name	Starters:	
French Onion Soup						
Chicken Liver Parfait					Twice Baked Lincolnshire Cheese Soufflé	
Roasted Vegetable Salad					Ham Hock and Pea Balantine	
Main Courses:					Melon Terrine	
Confit Shoulder of Lamb					Main Courses:	
Chicken Chasseur					Roasted Shoulder of Pork	
Three Cheese Broccoli Tart					Roasted Hake Fillet	
Desserts:					Wild Mushroom	
Rich Sticky Toffee Pudding					Risotto	
Chocolate Orange Cheesecake					Desserts: Dark Chocolate	
Eton Mess					Tart Mango Panna Cotta	
Please advise below if you have any special dietary requirements:					Rhubarb & Apple Crumble	

Saturday 2nd July 7.30pm. Formal Dinner with seating plan. 3 courses £26.95 per person (Starter, Main & Dessert)

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

Starters:				
Starters.	Name	Name	Name	Name
Twice Baked Lincolnshire Cheese Soufflé				
Ham Hock and Pea Balantine				
Melon Terrine				
Main Courses: Roasted Shoulder				
of Pork				
Roasted Hake Fillet				
Wild Mushroom Risotto				
Desserts:				
Dark Chocolate Tart				
Mango Panna Cotta				
Rhubarb & Apple Crumble				

Friday 1st July 2016

French Onion Soup

Chicken Liver Parfait

Served with Fig Coulis & Homemade Fig Chutney

Roasted Vegetable Salad

Served with Feta Cheese & Lemon Dressing

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Confit Shoulder of Lamb

White Bean Puree, Kale, Black Olives & Roasted Potatoes

Chicken Chasseur

Served with Roasted New Potatoes

Three Cheese Broccoli Tart

Served with a Dressed Salad

All Served with Fresh Market Day Vegetables

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Rich Sticky Toffee Pudding

Served with Butter Scotch Sauce

Chocolate Orange Cheesecake

Orange Gel & Chocolate Biscuit Base

Eton Mess

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2 courses £15.95 per person 3 courses £20.45 per person



Saturday 2nd July 2016

Twice Baked Lincolnshire Cheese Soufflé

Apple & Ginger Chutney

Ham Hock and Pea Balantine

Pea Puree and Pea Shoots

Melon Terrine

With a Strawberry Soup

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Roasted Shoulder of Pork

with Bubble and Squeak Apple Compote Roasted Potato and Season Vegetables

Roasted Hake Fillet

Served with Truffle Pomme Puree & Fennel Cream Sause

Wild Mushroom Risotto

Served with Dressed Rocket & Parmesan Salad

All Served with Fresh Market Day Vegetables

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Dark Chocolate Tart

Served with Flocked Cream & White Chocolate Fudge

Mango Panna Cotta

Served with Greek Yoghurt

Rhubarb & Apple Crumble

Served with Crème Anglaise

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£26.95 per person