



550 SQUADRON AND RAF NORTH KILLINGHOLME ASSOCIATION REUNION
Friday 8th- Sunday 10th September 2017

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 8th September: _____

Saturday 9th September: _____

Associated Events – Saturday 9th September

Amethyst Hotel - Buffet Lunch @ £10.00 per 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 Event – Sunday 10th September

Visit to the International Bomber Command Centre, Lincoln. Number of places: _____

Payments for IBCC Visit (*optional donation*)

If visiting IBCC on Sunday: Number of places _____ @£5.00 per head £ _____

Places for light refreshment/lunch at the "Mill Lodge" opposite the IBCC,
(*if required*) - select and pay on the day. Number of places: _____

Annual Subscription

Annual Subscription for year beginning 1st July 2017 will remain at £5.50 per person.

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

Number of members _____ @£5.50 per head £ _____

Names of members being paid for: _____

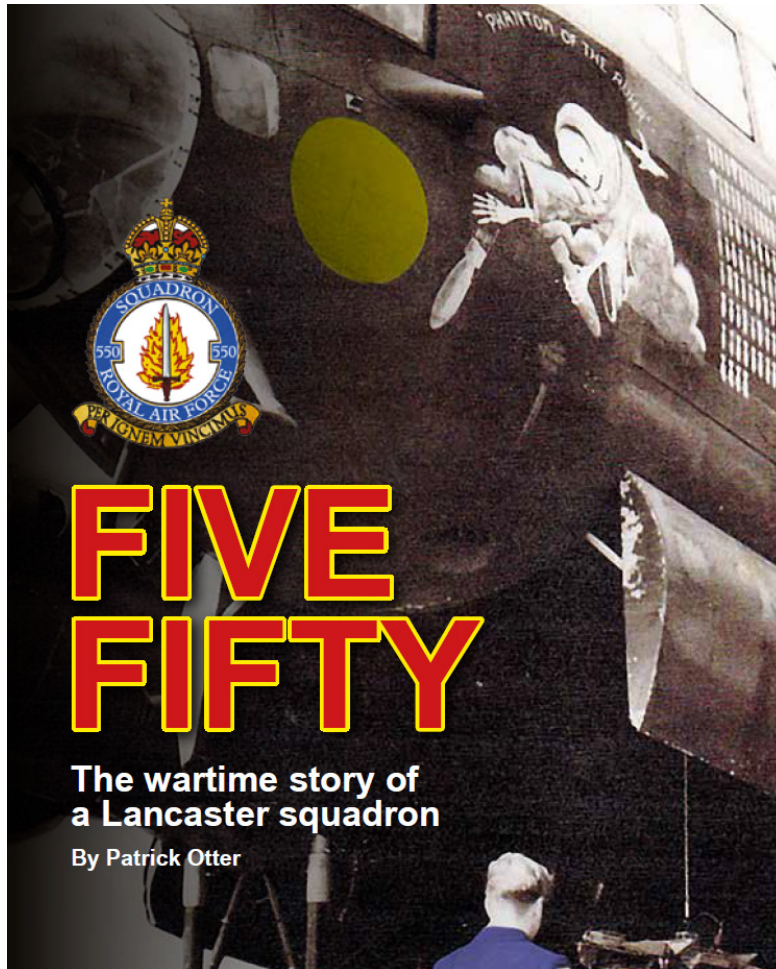
TOTAL PAYMENT : £ _____

Cheques should be made out to "550 Squadron Association" and returned with this completed booking form
NO LATER THAN 25th AUGUST to:

Andrew Etherington, "Royston", Thorn Road, Marden, Kent, TN12 9EJ

Telephone: 01622 832995 Email: andreweth@btinternet.com

550 SQUADRON HISTORY



We are pleased to announce that “Five Fifty”, the official history of 550 Squadron written by Patrick Otter is at the printers and almost ready for publication.

The book comprises 266 pages and nearly 100 photographs.

It will be offered for sale with a cover price of £15 for those that are posted within the UK, £10 if collected from North Killingholme. The cost of postage to other countries will be available on request.

Please indicate below if you would like to reserve a copy.
Order and payment arrangements will be advised very soon
Please do NOT send payment with this Booking Form

Name of member : _____

Number of copies required: _____

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 8th 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 |
|--------------------------|------|------|------|------|
| Cream of Mushroom Soup | | | | |
| Ham Hock Terrine | | | | |
| Goat's Cheese & Fig Tart | | | | |

MAIN COURSES:

| | | | | |
|---------------------------------------|--|--|--|--|
| Braised Duck Leg | | | | |
| Pan Roasted Chicken Breast | | | | |
| Sundried Tomato & Black Olive Risotto | | | | |

DESSERTS:

| | | | | |
|------------------------|--|--|--|--|
| Apple Crumble | | | | |
| Dark Chocolate Brownie | | | | |
| Lemon Tart | | | | |

Please advise below if you have any special dietary requirements:

Saturday 9th September 7.30pm. Formal Dinner with seating plan.

3 courses £27.95 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 |
|-------------------------------------|------|------|------|------|
| Tomato & Basil Soup | | | | |
| Poached Pear, Walnut & Stilton Tart | | | | |

MAIN COURSES:

| | | | | |
|--------------------------------|--|--|--|--|
| Roast Rib of Lincolnshire Beef | | | | |
| Roasted Salmon | | | | |
| Brown Butter Glazed Gnocchi | | | | |

DESSERTS:

| | | | | |
|----------------------|--|--|--|--|
| Treacle Sponge | | | | |
| Summer Berry Pudding | | | | |
| Bakewell Tart | | | | |

Friday 8th September 2017

Cream of Mushroom Soup
Truffle Oil & Croutons

Ham Hock Terrine
Pea & Apple Salad

Goat's Cheese & Fig Tart
Olives & Capers

~oOo~

Braised Duck Leg
Braised Red Cabbage, Green Peppercorn Sauce, Caramelised Apples

Pan Roasted Chicken Breast
Pancetta & Leek Sauce

Sundried Tomato & Black Olive Risotto
Dressed Rocket Salad

~oOo~

Apple Crumble
Vanilla Anglaise

Dark Chocolate Brownie
White Chocolate Ice Cream, Chocolate Soil

Lemon Tart
Textures of Raspberry

2 Courses £16.95

3 Courses £20.95



Saturday 9th September 2017

Tomato & Basil Soup
Roasted Garlic Croutons

Poached Pear, Walnut & Stilton Tart
Red Wine Reduction

~oOo~

Roast Rib of Lincolnshire Beef
Served with Yorkshire Pudding & Caramelised Onion Jus

Roasted Salmon
Bubble & Squeak, Dill & Cumin Cream

Brown Butter Glazed Gnocchi
Charred Corn, Sage, Confit Tomatoes

All Served with Fresh Market Day Vegetables

~oOo~

Treacle Sponge
Vanilla Custard

Summer Berry Pudding
Clotted Cream

Bakewell Tart
Cherry Ice Cream, Sour Cherry Compote

£27.95 per person