



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 @ £11.00 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 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 preferred 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

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 12^h 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				

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

~oOo~

Roasted Pork 'Porchetta'

Creamed Cabbage, Apple & Rosemary Gravy

Roasted Breast of Chicken Chasseur

Root Vegetable and Cheddar Tart

All Served with Seasonal Vegetables

~oOo~

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



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

~oOo~

**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

~oOo~

Sherry & Raspberry Trifle

Pineapple Upside down Cake

Vanilla Analgise

Vanilla Cheesecake

Glazed Berries & White Chocolate Ganache

£30.00 per person