

550 SQUADRON AND RAF NORTH KILLINGHOLME ASSOCIATION REUNION Friday 9^{th} and Saturday 10^{th} July 2021

BOOKING FORM

Name of Member:		
Accompanied By:		
Home Address:		
Telephone No:	Email:	
Special Requirements (eg wheelchai	etc):	
You are advised to mention "550 So	lotel rooms directly with the hotel and pay thei uadron Reunion" when making your bookin when would like to know the names of those wh	ng. The Association will not be
Friday 9 th July:		
Saturday 10 th July:		
Church and Afternoon Tea & Cakes.	Number of places:	
Associated Events – Sunday 11 th Jul	,	
Tour of North Killingholme Airfield b This is an informal tour that George	y car - led by George Turner Numb s happy to lead if there is sufficient interest	er of places:
Annual Subscription Annual Subscription for year begin transfer are preferred and the assoc	ning 1st July 2021 will remain at £5.50 poation's bank details are as follows:	er person. Payments by bank
Sort Code: 30 - 93 - 72 Account	Number: 01206018 Please reference an	y payments with your name.
If you have not already made bank a	rrangements, you are invited to pay now by	cheque
Names of members being paid for	Number of members @£	25.50 per head: £
	TOTAL PAYMENT	£

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

Liz Broddley, 15 St Crispins Close, North Killingholme, North Lincs, DN40 3JN Telephone: 01469 540628 Email: lbroddley@gmail.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 9th 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 Vegetable Soup				
Seasonal Melon				
Chicken Liver & Thyme Pate				

MAIN COURSES:

Poached Chicken		
Supreme		
Traditional Beer		
Battered Haddock		
Caramelised Red Onion		
& Blue Cheese Tartlet		

DESSERTS:

Dark Chocolate Tart		
Lemon Meringue Roulade		
Treacle Sponge & Custard		

Please advise below if you have any special dietary requirements:

Saturday 10th 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
Roasted Red Pepper & Tomato Soup				
Chicken Liver & Thyme Pate				
Smoked Salmon, Prawn & Crayfish Cocktail				

MAIN COURSES:

Roast Rib of Lincolnshire Beef (Cooked Pink or Well Done)		
Traditional Roast Turkey		
Baked Herb Crusted Salmon Fillet		
Mushroom & Spinach Wellington		

DESSERTS:

Mixed Berry Pavlova		
Lemon Tart		
Raspberry Ripple Cheesecake		

Friday 9th July 2021

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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Poached Chicken Supreme

Mushroom & Leek Velouté, Roast Potatoes, Seasonal Vegetables

Traditional Beer Battered Haddock

Hand Cut Chips, Charred Lemon, Mushy Peas, Tartare Sauce

Caramelised Red Onion & Blue Cheese Tartlet

Balsamic Reduction, Rocket Salad

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Dark Chocolate Tart

Chantilly Cream

Lemon Meringue Roulade

Glazed Berries, Lemon Balm

Treacle Sponge

Vanilla Custard

2 Courses £18.95

3 Courses £22.95



Saturday 10th July 2021

Roasted Red Pepper and Tomato Soup

Basil Crème Fraiche

Chicken Liver & Thyme Paté
Confit Red Onions, Wholewheat Melba Toast

Smoked Salmon, Prawn and Crayfish Cocktail

Marie Rose, Cucumber Salad, Lemon, Sourdough Crostini

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Roast Rib of Lincolnshire Beef (Cooked Pink or Well Done)

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Onion & Ale Jus

Traditional Roast Turkey

Stuffing, Pig in Blanket, Roast Potatoes, Seasonal Vegetables, Roast Gravy

Baked Herb Crusted Salmon Fillet

Crushed Potato & Caper Cake, Tomato Butter Sauce

Mushroom & Spinach Wellington
Roasted Tomato Ragout

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Mixed Berry Pavlova

Chantilly Cream

Lemon Tart

Stem Ginger Cream

Raspberry Ripple Cheesecake
Fruit Compote

£30.00 per person