

550 SQUADRON AND RAF NORTH KILLINGHOLME ASSOCIATION REUNION Friday $8^{\rm th}$ and Saturday $9^{\rm th}$ July 2022

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 8 th July:
Saturday 9 th July:
Church and Afternoon Tea & Cakes. Number of places:
Service at the Memorial Stone To help with the arrangements at the Memorial Stone it would be useful to know if any member required a seat for the service at the Memorial Stone. Will you require a seat at the Memorial Stone? Y/N Number of seats:
Associated Events - Sunday 10 th 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 2022 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 24th 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 8th 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 9th 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:							
	Nar	ne	Nar	ne	Name		Name
Roasted Red Pepper & Tomato Soup							
Chicken Liver & Thyme Pate							
Smoked Salmon, Prawn & Crayfish Cocktail							
MAIN COURSES:						-	
Roast Sirloin of Lincolnshire Beef (Cooked Pink or Well Done)							
Traditional Roast Turkey							
Baked Herb Crusted Salmon Fillet							
Mushroom & Spinach Wellington							
Mixed Berry Pavlova							
Lemon Tart							
Raspberry Ripple Cheesecake							

Friday 8th July 2022

Homemade Vegetable Soup Sourdough Croutons

Seasonal Melon *Glazed Berried, Minted Yoghurt*

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

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Poached Chicken SupremeMushroom & Leek Velouté, Roast Potatoes, Seasonal Vegetables

Traditional Beer Battered HaddockHand 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 9th July 2022

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 Sirloin of Lincolnshire Beef (Cooked Pink or Well Done)

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

Traditional Roast TurkeyStuffing, 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