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550 SQUADRON ASSOCIATION REUNION

Friday 12th and Saturday 13th July 2024

**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. 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:

Church and Afternoon Tea & Cakes. Number of places:

A**ssociated 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 2024 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 21st 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 below. Please indicate below your choices. **Members must pay the hotel directly for all meals taken.**

**Please advise below if you have any special dietary requirements:**

**Friday 12th July 8.00pm**. Relaxed, informal evening . No seating plan.

2 courses £22 per person (Starter & Main - or - Main & Dessert)

3 courses £26 per person ( Starter, Main & Dessert)

**STARTERS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Name | Name | Name | Name |
| Homemade Mushroom Soup |  |  |  |  |
| Breaded Ham Hock |  |  |  |  |
| Crispy Whitebait |  |  |  |  |
| Chicken Liver Parfait |  |  |  |  |

**MAIN COURSES:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Gammon Steak |  |  |  |  |
| Traditional Beer Battered Haddock |  |  |  |  |
| Braised Blade of Beef |  |  |  |  |
| Root Vegetable Pithivier |  |  |  |  |

**DESSERTS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Warm Chocolate Brownie |  |  |  |  |
| Baileys Cheesecake |  |  |  |  |
| Sticky Toffee Pudding |  |  |  |  |

**Saturday 13th July 7.30pm**. Formal Dinner with seating plan.

3 courses £32.00 per person ( Starter, Main & Dessert)

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

**STARTERS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Name | Name | Name | Name |
| Vegetable Soup |  |  |  |  |
| Mackerel Parfait |  |  |  |  |
| Garlic Mushrooms |  |  |  |  |

**MAIN COURSES:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Roast Sirloin of Beef (Cooked Pink or Well Done) |  |  |  |  |
| Honey Roast Ham |  |  |  |  |
| Loin of Cod |  |  |  |  |
| Roasted Butternut Squash  Thyme & Truffle Gnocchi |  |  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Treacle Sponge |  |  |  |  |
| Dark Chocolate Delice |  |  |  |  |
| Raspberry Swirl Cheesecake |  |  |  |  |

**Saturday 13th July 2024**

A menu of a restaurant

Description automatically generated

**Friday 12th July 2024**

A list of food items

Description automatically generated

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