



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: _____

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 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				

Friday 12th July 2024

Homemade Mushroom Soup

Sourdough Croutons

Breaded Ham Hock

Piccalilli, Apple

Crispy Whitebait

Caper Mayonnaise

Chicken Liver Parfait

Red Onion Chutney, Toasted Brioche

~*~*~

Battered Haddock

Hand Cut Chips, Mushy Peas

Gammon Steak

*Pineapple Chutney, Fried Egg, Hand Cut Chips
Field Mushroom, Grilled Tomato*

Braised Blade of Beef

Bordelaise Jus, Carrots & Green Beans

Root Vegetable Pithivier

New Potatoes

~*~*~

Warm Chocolate Brownie

Chantilly Cream

Baileys Cheesecake

Vanilla Ice Cream

Sticky Toffee Pudding

Banoffee Ice Cream



Saturday 13th July 2024

Homemade Vegetable Soup

Sourdough Croutons

Smoked Mackerel Parfait

Bacon & Red Onion Butter, Beer Rye Bread

Creamy Garlic Mushrooms

Toasted Ciabatta

~*~*~

Roast Sirloin of Beef

Yorkshire Pudding, Roast Potatoes, Onion & Ale Gravy

Honey Roast Ham

Roast Potatoes, Madeira Jus,

Roast Loin of Cod 15

Butter Cream Sauce, Mash Potato

Roasted Butternut Squash

Thyme & Truffle Gnocchi

Mixed Salad

All Served with Fresh Seasonal Vegetables

~*~*~

Treacle Sponge

Vanilla Custard

Dark Chocolate Delice

Passionfruit Ganache, White Chocolate Soil

Raspberry Swirl Cheesecake

Chantilly Cream, Berry Coulis
