



550 SQUADRON ASSOCIATION REUNION
Friday 10th & Saturday 11th July 2026

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 10th July: _____

Saturday 11th July: _____

Church and Afternoon Tea & Cakes.

Number of places: _____

Associated Events - Sunday 12th 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 2026 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 TUESDAY 30th 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 10th July 7.30pm. Relaxed, informal evening . No seating plan.

2 courses £26 per person (Starter & Main - or - Main & Dessert)

3 courses £32 per person (Starter, Main & Dessert)

STARTERS:

	Name	Name	Name	Name
Tomato & Red Pepper Veloute				
Crispy Goats Cheese				
Squid				
Chicken Liver Parfait				

MAIN COURSES:

Battered Haddock				
Braised Beef				
Chicken Supreme				
Mushroom Risotto				

DESSERTS:

Sticky Toffee Pudding				
Chocolate Brownie				
Lemon Posset				
Selection of Ice Creams & Sorbets				

Saturday 11th July 7.30pm. Formal Dinner with seating plan.

3 courses £38.00 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
Leek & Potato Veloute				
Ham Hock & Parsley Terrine				
Smoked Salmon				
Goats Cheese Mousse				

MAIN COURSES:

Roast Rib of Beef				
Pan Roasted Hake				
Slow Roasted Belly Pork				
Butternut Squash Wellington				

DESSERTS:

Apple & Blackberry Crumble				
White Chocolate Cheesecake				
Sticky Toffee Pudding				
British Cheese Selection				

Friday 10th July 2026

2 COURSES £26.00 | 3 COURSES £32.00

Including Tea or Coffee

STARTERS

Roasted Tomato & Red Pepper Velouté, Basil Oil (ve)

Chicken Liver Parfait, *Onion Chutney, Toasted Brioche*

Crispy Goats' Cheese, Beetroot Textures, Candied Walnuts

Salt & Pepper Squid, *Chilli, Spring Onion, Garlic Aioli*

MAINS

Beer Battered Haddock, *Chunky Chips, Mushy Peas, Tartare Sauce, Lemon*

Braised Feather Blade of Beef, Horseradish Mash, Red Wine Jus

Roast Chicken Supreme, Fondant Potato, *Seasonal Greens, Thyme Jus*

Wild Mushroom & Truffle Risotto, Parmesan Crisp (v)

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Dark Chocolate Brownie, Salted Caramel, Clotted Cream

Lemon Posset, Shortbread Biscuit

Selection of Ice Creams & Sorbets

Saturday 11th July 2026

3 COURSES £38.00

Including Tea or Coffee

STARTERS

Leek & Potato Velouté, Chive Oil (ve)

Ham Hock & Parsley Terrine, Piccalilli, Toasted Sourdough

Smoked Salmon, Capers, Shallot, Lemon, Dill Crème Fraîche

Goats' Cheese Mousse, Heritage Beetroot, Balsamic Glaze (v)

MAINS

Roast Rib of Beef, Yorkshire Pudding, *Duck Fat Roast Potatoes, Red Wine Gravy*

Pan Roasted Hake, Crushed New Potatoes, Samphire, Beurre Blanc

Slow Roasted Pork Belly, *Apple Purée, Fondant Potato, Cider Jus*

Butternut Squash & Sage Wellington, Roasted Vegetables, *Vegan Jus (ve)*

DESSERTS

Apple & Blackberry Crumble, Vanilla Custard

White Chocolate Cheesecake, Berry Compote

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

British Cheese Selection, Biscuits, Chutney