



550 SQUADRON AND RAF NORTH KILLINGHOLME ASSOCIATION REUNION
Friday 7th and Saturday 8th September 2018

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.
Prices for B & B per night are as follows: Twin/Double £80.00 Single £70.00

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 7th September: _____

Saturday 8th September: _____

Associated Events – Saturday 8th September

Amethyst Hotel - Buffet Lunch @ £10.00 per head cash. Number of places: _____
Please be sure to attend if you book. In recent years people have booked for lunch but not appeared causing over-provision, significant waste and financial loss to the Amethyst.

Church and Village Hall Afternoon Tea & Cakes. Number of places: _____

Annual Subscription

Annual Subscription for year beginning 1st July 2018 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 surname.

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 AUGUST to:

Andrew Etherington, "Royston", Thorn Road, Marden, Kent, TN12 9EJ
Telephone: 01622 832995 Email: andreweth@btinternet.com

Meal Requirements

The full menus for Friday and Saturday nights are shown overleaf. Please indicate below your choices below. **Members must pay the hotel directly for all meals taken.**

Friday 7th September 8.00pm. Relaxed, informal evening . No seating plan.

2 courses £16.95 per person (Starter & Main - or - Main & Dessert)

3 courses £20.95 per person (Starter, Main & Dessert)

STARTERS:

	Name	Name	Name	Name
Roasted Tomato & Basil Soup				
Chicken Liver Pate				
Seafood Fishcakes				

MAIN COURSES:

Slow Roasted & Rolled Lamb Shoulder				
Roasted Chicken Breast				
Root Vegetable & Sweet Potato Crumble				

DESSERTS:

Warm Chocolate Brownie				
Vanilla Pannacotta				
Rich Sticky Toffee Pudding				

Please advise below if you have any special dietary requirements:

Saturday 8th September 7.30pm. Formal Dinner with seating plan.

3 courses £27.95 per person (Starter, Main & Dessert)

STARTERS:

	Name	Name	Name	Name
Vegetable Broth				
Twice Baked Lincolnshire Poacher Souffle				
Cider Poached Ham Hock Terrine				

MAIN COURSES:

Braised & Roasted Blade of Beef				
Baked Salmon Fillet				
Broccoli & Smoked Cheddar Tart				

DESSERTS:

Raspberry Bakewell Tart				
Lemon Curd Meringue Roulade				
Dark Chocolate Cheesecake				

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

Friday 7th September 2018

Roasted Tomato & Basil Soup

Parmesan Crouton

Chicken Liver Pate

Red Onion Butter, Toasted Rosemary Bread

Seafood Fishcakes

Caper & Rapeseed oil Mayonnaise, Lemon Salad

~oOo~

Slow Roasted & Rolled Lamb Shoulder

Braised Red Cabbage, Red Currant & Mint Jus

Roasted Chicken Breast

Wild Mushroom & Thyme Cream

Root Vegetable & Sweet Potato Crumble

~oOo~

Warm Chocolate Brownie

Raspberry Chantilly & Chocolate Soil

Vanilla Pannacotta

Seasonal Berries & Candied Mint

Rich Sticky Toffee Pudding

Vanilla Ice Cream

2 Courses £16.95 per person

3 Courses £20.95 per person



Saturday 8th September 2018

Vegetable Broth

Finely Snipped Chives

Twice Baked Lincolnshire Poacher Souffle

Sweet Onion Chutney

Cider Poached Ham Hock Terrine

Apple Salad, Rye Bread Crostini

~oOo~

Braised & Roasted Blade of Beef

Bordelaise Jus & Yorkshire Pudding

Baked Salmon Fillet

Crushed New Potato, Caper & Prawn

Broccoli & Smoked Cheddar Tart

Confit Tomatoes

~oOo~

Raspberry Bakewell Tart

Vanilla Chantilly, Toasted Almonds

Lemon Curd Meringue Roulade

Glazed Berries & Candied Zest

Dark Chocolate Cheesecake

Stem Ginger Brittle & White Chocolate Ganache

3 Courses £27.95 per person