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550 SQUADRON AND RAF NORTH KILLINGHOLME ASSOCIATION REUNION

Friday 9th and Saturday 10th July 2021

**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 9th July:

Saturday 10th July:

Church and Afternoon Tea & Cakes. Number of places:

**Associated Events – Sunday 11th 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 2021 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 25th 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 overleaf. Please indicate below your choices. **Members must pay the hotel directly for all meals taken.**

**Friday 9th 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 10th 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:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Name | Name | Name | Name |
| Roasted Red Pepper & Tomato Soup |  |  |  |  |
| Chicken Liver & Thyme Pate |  |  |  |  |
| Smoked Salmon, Prawn & Crayfish Cocktail |  |  |  |  |

**MAIN COURSES:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Roast Rib of Lincolnshire Beef (Cooked Pink or Well Done) |  |  |  |  |
| Traditional Roast Turkey |  |  |  |  |
|  Baked Herb Crusted Salmon Fillet  |  |  |  |  |
| Mushroom & Spinach Wellington |  |  |  |  |

**DESSERTS:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Mixed Berry Pavlova |  |  |  |  |
| Lemon Tart |  |  |  |  |
| Raspberry Ripple Cheesecake |  |  |  |  |

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**Saturday 10th July 2021**

**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 Rib of Lincolnshire Beef
(Cooked Pink or Well Done)***Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Onion & Ale Jus*

**Traditional Roast Turkey***Stuffing, 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**

**Friday 9th July 2021**

**Homemade Mushroom Soup***Tarragon Cream, Sourdough Croutons*

**Terrine of Ham Hock***Pickled Onions, Chutney & Crostini’s*

 **Smoked Salmon & Prawn Cocktail**
 *Marie Rose, Cucumber Salad, Lemon*

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**Poached Chicken Supreme***Mushroom & Leek Velouté, Roast Potatoes, Seasonal Vegetables*

**Traditional Beer Battered Haddock***Hand 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**