

# 550 SQUADRON AND RAF NORTH KILLINGHOLME ASSOCIATION REUNION Friday 7<sup>th</sup> and Saturday 8<sup>th</sup> July 2023

## **BOOKING FORM**

Name of Member:		
Accompanied By:		
Home Address:		
Telephone No:	Email:	
Special Requirements (eg wheelchair	etc) :	
You are advised to mention "550 Squ	otel  ooms directly with the hotel and pay their own acc adron Reunion" when making your booking. The As would like to know the names of those who are stay	sociation will not be
Friday 7 <sup>th</sup> July:		
Saturday 8 <sup>th</sup> July:		
Church and Afternoon Tea & Cakes.	Number of places:	
Associated Events – Sunday 9 <sup>th</sup> July Tour of North Killingholme Airfield by This is an informal tour that George is	car - led by George Turner Number of place happy to lead if there is sufficient interest	
Annual Subscription Annual Subscription for year beginn transfer are preferred and the associa	ing 1st July 2023 will remain at £5.50 per person tion's bank details are as follows:	. Payments by bank
Sort Code : 30 - 93 - 72 Account N	lumber : 01206018 Please reference any payment	s with your name.
If you have not already made bank are	angements, you are invited to pay now by cheque	
Names of members being paid for	lumber of members @£5.50 per h	nead: £
		_
	TOTAL PAYMENT :	£

Cheques should be made out to "550 Squadron Association" and returned with this completed booking form NO LATER THAN FRIDAY 23rd 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 7th July 8.00pm. Relaxed, informal evening . No seating plan.

2 courses £20 per person (Starter & Main - or - Main & Dessert) 3 courses £24per person ( Starter, Main & Dessert)

#### **STARTERS:**

	Name	Name	Name	Name
Homemade Leek & Potato Soup				
Seasonal Melon				
Terrine of Ham Hock				
Smoked Salmon & Prawn Cocktail				

#### **MAIN COURSES:**

Roasted Chicken Breast		
Traditional Beer		
Battered Haddock		
Root Vegetable &		
Cheddar Tart		

#### **DESSERTS:**

Dark Chocolate Brownie		
Chilled Rice Pudding		
Warm Treacle Tart		

Please advise below if you have any special dietary requirements:

**Saturday 8<sup>th</sup> July 7.30pm.** Formal Dinner with seating plan.

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

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

STARTERS:							
		Na	ıme	Nar	ne	Name	Name
Roasted Tomato Sou	р						
Chicken Liver Pate							
Warm Smoked Poacher	Γorte						
MAIN COURSES:							
Roast Sirloin of Beef (Co Pink or Well Done)	oked						
Roast Pork Loin							
Baked Haddock							
Goats Cheese Cheesec	ake						
Raspberry Meringue Roulade							
Vanilla Bean Panna cotta							
White Chocolate Cheesecake							

### Friday 7th July 2023

Homemade Leek & Potato Soup

Sourdough Croutons

Terrine of Ham Hock

Pickled Onions, Chutney & Crostini's

Sliced Honeydew Melon

Fresh Berries

Smoked Salmon & Prawn Cocktail

Marie Rose, Cucumber Salad, Lemon

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Battered Haddock

Hand Cut Chips, Mushy Peas

Roasted Chicken Breast

Roast Potatoes, Roast Gravy

Root Vegetable and Cheddar Tart

New Potatoes

All Served with Seasonal Vegetables

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Dark Chocolate Brownie

Cocoa Chantilly, & Glazed Berries

Chilled Vanilla Rice Pudding

Date Puree

Warm Treacle Tart

Clotted Cream

2 Courses £20 - 3 Courses £24



## Saturday 8th July 2023

Roasted Tomato Soup

Sourdough Croutons

Chicken Liver Pate

Bacon & Red Onion Butter, Beer Rye Bread

Warm Smoked Poacher Torte

Dressed Leaves Pea Shoots

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Roast Sirloin of Beef

Yorkshire Pudding, Roast Potatoes, Onion & Ale Gravy

Roast Pork Loin

Roast Potatoes, Cider & Shallot Jus,

Baked Haddock

New Potatoes, White Wine Veloute

Goats Cheese Cheesecake

Red Onion Jam

All Served with Fresh Seasonal Vegetables

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Raspberry Meringue Roulade

Glazed Berrie

Vanilla Bean Pannocotta

Passion Fruit Sorbe

White Chocolate Cheesecake

Milk Chocolate Sauc

£32.00 per person