

Royal York Hotel - Saturday 8th October 2016

Personal Information	
Title	
Name/Surname	
Contact Phone Number	
E-mail	
Address	
Post code	
If you do not have an e-mail address and require confirmation and final arrangements to be sent by post you must enclose a stamped addressed envelope (with appropriate postage please). Thank you.	
Meal(s)	
I wish to book the following places for lunch and have indicated those who require the vegetarian option or have special dietary requirements.	
Number of Members @ £41	notes
Member(s) Name(s)	
Chosen Menu Option(s)	Please see menu and meal selection overleaf
Number of Guests @ £43	notes
Guest(s) Name(s)	
Chosen Menu Option(s)	Please see menu and meal selection overleaf
Payment	
I enclose a cheque payable to BFES/SCEA Association for the sum of	
Bank Details	Cheque No
NB If you wish to pay by Electronic Bank Transfer the Association Bank details are	Lloyds Bank PLC Account Number - 01403653 Sort Code – 30 – 92 – 69 Reference is always the function venue and date
Send your completed booking form to arrive by 31 Aug 2016 to	Sue Adams, "Tanglewood", 21 Buckwell, Wellington, Somerset TA218TA
No refunds for cancellation are possible after 01 September 2016	

Sue Adams is available on - 01823 663195 - should you wish to discuss this event

Please choose 1 starter, 1 main and 1 dessert from the following menu selection

Please indicate S for Self and G for Guest (if more than one guest indicate G1 G2 etc				
Starters				
Roast butternut squash, caramelised onion and Yorkshire cheese tartlet with cherry tomato chutney, wilted roquette and basil oil				
Chicken liver parfait, plum & ginger compote, sour dough bread				
Timbale of smoked mackerel, Waldorf salad, citrus Cream				
Potato & Leek Soup				
Mains				
Pan fried chicken breast, caramelised artichoke, baby onion, celeriac and tarragon cream				
Crisp Pork belly with celeriac puree, apple jelly, calvados jus				
Honey & lemon glazed Salmon fillet, baby leeks, watercress hollandaise				
Honey roast butternut squash & herb risotto (Veg)				
Desserts				
Warm Treacle tart, sauce anglaise				
Winterberry cheesecake, Cassis syrup				
Chocolate & Mint Torte, Crème de menthe sauce				

Coffee & Tea infusions, chocolate mints