

BFES SCEA Association

The Beechlands Hotel – Weston-super-Mare - Saturday 7th May 2016

Personal Information	
Title	
Name/Surname	
Contact Phone Number	
E-mail	
Address	
Post code	
<p>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.</p>	
Meal(s)	
<p>I wish to book the following places for lunch and have indicated choices as appropriate. Please see overleaf for meal selection details.</p>	
Number of Members @ £27	Notes
Member(s) Name(s)	
Chosen Menu Option(s)	Please see menu and meal selection overleaf
Number of Guests @ £29	Notes
Guest(s) Name(s)	
Chosen Menu Option(s)	Please see menu and meal selection overleaf
Payment	
<p>I enclose a cheque payable to BFES/SCEA Association for the sum of</p>	
Bank Details	Cheque No
<p><u>NB</u> If you wish to pay by Electronic Bank Transfer the Association Bank details are</p>	<p><u>Lloyds Bank PLC</u> <u>Account Number</u> - 01403653 <u>Sort Code</u> – 30 – 92 – 69 <u>Reference</u> is always the function venue and date</p>
<p>Send your completed booking form to arrive by 07 April to</p>	<p>Mr Walter Lewis, 2 The Laurels, Uphill, Weston-super-Mare, BS23 4SN</p>
<p>No refunds for cancellation are possible after 04 May 2016</p>	

Please don't forget your e-mail address and/or a Stamped Addressed Envelope

Please choose from the following menu selection

Please indicate S for Self and G for Guest (if more than one guest indicate G1 G2 etc)				
Menu A				
Cream of broccoli soup Roast loin of pork, pear & sage stuffing, apple sauce and gravy Homemade fresh strawberry shortcakes with raspberry puree				
Menu B				
Salad of mango, spring onion, fried halloumi, chilli & mint dressing Supreme of chicken baked with sherry & cream sauce Homemade chocolate profiteroles filled with cream				
Menu C				
Crispy Brie wedges served with rocket salad & red onion chutney Fillet of plaice cooked with cherry tomatoes, mussels and olive oil Selection of cheese and grapes				
Menu D				
Smoked salmon & prawn parcel with lime crème fraîche Homemade asparagus tempura with honey, soy and ginger sauce Homemade cherry pie served with warm clotted cream				

Coffee & Tea infusions, chocolate mints