

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	<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
Send this 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	

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Revised Menu July 2016

Please choose (tick or cross) a starter, main and dessert from the following menu selection for each person attending

Name:				
	You	Guest 1	Guest 2	Guest 3
Starters				
Roast butternut squash, caramelised onion and Yorkshire cheese tartlet with cherry tomato chutney, wilted roquette and basil oil				
Timbale of smoked mackerel, Waldorf salad, citrus Cream				
Potato & Leek Soup				
Mains				
Pan fried chicken breast, caramelised artichoke, baby onion, celeriac and tarragon cream				
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

Members who have already booked and who are affected by this revised menu will be contacted by Sue Adams shortly.