

RAF BOY ENTRANTS 42nd TELEGS ASSOCIATION
REUNION 2018

Wednesday – Friday 25 – 27 APRIL 2018

TELFORD HOTEL AND GOLF RESORT
Great Hay Drive
Sutton Heights
TELFORD
Shropshire TF7 4DT

Please return to John Lewis before 30 June 2017

B O O K I N G F O R M

ATTENDEES

NAMES OF ATTENDEES	
-------------------------------	--

ACCOMMODATION REQUIREMENTS

Double or Twin	Weds	B&B £109	
	Thurs	D,B&B £143 (this includes Gala Dinner)	
Single	Weds	B&B £97	
	Thurs	D,B&B £107 (this includes Gala Dinner)	
Disabled Room			

NB Deposits are non-refundable but your booking can be cancelled up to 7 days prior to the Reunion

/MENU CHOICES

MENU CHOICES

NAME	STARTER	MAIN COURSE	DESSERT
Special Dietary Requirements			

CHANGE OF DETAILS

(Please indicate any changes to your personal details that you would like updating on our records)

ADDRESS	
TELEPHONE/MOBILE	
E-MAIL	
I NO LONGER WISH TO RECEIVE REUNION INFORMATION	

PAYMENT CHECK LIST

(Please make cheques payable to "John Sadler")

ROOM DEPOSIT (£20 per person payable by 30 June)	
ASSOCIATION SUBS (£5 per person)	
TOTAL AMOUNT DUE	

Please forward the completed Booking forms, and deposit cheques to :

John Lewis
5 Sanders Close
BRAUNSTON
Northants
NN11 7JW

If paying direct to John Sadler "Electronically" then please E Mail the booking form to me :
jaslmlewis@aol.com

Please note John's Banking details are as follows :

For Internet Transfers, Lloyds Bank
Sort Code 30-94-47
Account Number 26510168 (Use Surname/42nd as reference)

Cheques should be made payable to "JM Sadler" (leave of 42nd bit off!)

/GALA DINNER MENU

GALA DINNER MENU
THURSDAY 26 APRIL , 2018

Chicken Liver, Clementine and Cranberry Pate
Apple Chutney, Toasted Brioche

Smoked Haddock Fish Cake
Wilted Spinach, Lemon and Onion Dressing

Homemade Roasted Tomato and Red Pepper Soup
Basil Crisps (v)

Traditional Roast Beef
Roast Potatoes
Yorkshire pudding
Pan Jus

Baked Sea Bass, Stir Fried Pak Choi,
Chilli, Lime and Coriander Dressing
Creamy Mashed Potatoes

Breast of Chicken, wrapped in smoked bacon
served with a Rich Red Wine Sauce
Potato Fondant

Beetroot and Baby Onion Risotto
Goat's Cheese and Pesto Crostini (v)

Selection of Fresh Market Vegetables

Sticky Toffee Pudding served with Toffee Sauce
Salted Caramel Ice Cream

Baked Muscovado Cheesecake
Roasted Pear Puree, Maple Syrup sauce

Mint Chocolate Chip Parfait
Chocolate Sauce

Freshly Brewed Coffee and Confectionary