

**RAF BOY ENTRANTS 42<sup>nd</sup> TELEGS ASSOCIATION**

**REUNION 2019**

**Wednesday – Friday 24 – 26 APRIL 2019**

**TELFORD HOTEL AND GOLF RESORT**

**Great Hay Drive**

**Sutton Heights**

**TELFORD**

**Shropshire TF7 4DT**

**Please return to John Lewis before 30 June 2019**

**B O O K I N G F O R M**

**ATTENDEES**

<b>NAMES OF ATTENDEES</b>	
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**ACCOMMODATION REQUIREMENTS**

<b>Double or Twin</b>	<b>Weds</b>	<b>B&amp;B £109</b>	
	<b>Thurs</b>	<b>D.B&amp;B £143 (this includes Gala Dinner)</b>	
<b>Single</b>	<b>Weds</b>	<b>B&amp;B £97</b>	
	<b>Thurs</b>	<b>D,B&amp;B £107 (this includes Gala Dinner)</b>	
<b>Disabled Room</b>			

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

**TONY WILLIAMS STRING GOLF TROPHY – THURSDAY MORNING**

**(£5 each payable on day)**


**/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 in line with our Data Protection Policy)*

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)	
<b>TOTAL AMOUNT DUE</b>	

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](mailto: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/42<sup>nd</sup> as reference)

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

**/GALA DINNER MENU**

**GALA DINNER MENU**  
**THURSDAY 25 APRIL 2019**

Ham Hock and Herb Terrine  
Piccalilli Dressing

Crayfish Tail Salad  
Mango and Chilli Mayo, Herb Oil, Fennel

Homemade Leek, Potato and Parsley Soup  
Onion Bread Croutons (v)

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Baked Fillet of Pork  
Roast Onion Mash  
Apple Compote and Cider Sauce

Seared Cod  
Tomato and Basil Emulsion  
Roasted New Potatoes

Rosemary scented Lamb Leg Steak  
Sweet Potato and Red Onion Bake  
Red Wine and Rosemary Jus

Chargrilled Vegetable Stack  
Rich Tomato Ragu, Roasted New Potatoes

Selection of Fresh Market Vegetables

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Blood Orange and Chocolate Torte  
Dark Chocolate Sauce

Lemon Posset  
Vanilla Shortbread

Raspberry and Almond Bakewell  
Clotted Cream

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Freshly Brewed Coffee and Confectionary