



Annual *DINNER* 2019

Wednesday 22nd May 2019

Reception from 5.30pm, dinner served at 7pm

Cambridge Cottage, 37 Kew Green, TW9 3AB

www.kewguild.org.uk

Please enter your details in the fields provided and save the document on to your computer.

Then send as an attachment by email, alternatively you can print and post this form with your cheque enclosed. Email: tonyoverland@icloud.com

Early bookings received before 15 th April 2019			
I require		Tickets @ £61.00 each	Total: £
I require		Student tickets @ £30.50 each	Total: £
Late bookings received between 15 th April and the booking final date 30 th April 2019			
I require		Tickets @ £67.00 each	Total: £
I require		Student tickets @ £33.50 each	Total: £
TOTAL			£

PAYMENT OPTION ONE: BY BANK TRANSFER

Please enter the bank Ref. KGD followed by your SURNAME

Kew Guild Bank details:

Sort code. 20-88-13

Account no. 73256154

I CONFIRM I HAVE PAID £[] by BACS payment to the Kew Guild Account.

PAYMENT OPTION TWO: BY CHEQUE

I ENCLOSE A CHEQUE FOR £[] PAYABLE TO "The Kew Guild"

Please double check that you have entered the account details correctly in the instructions to your bank.

Note: *Kew Students ticket offered at reduced rate subject to meeting application dates above. No tickets will be issued but a confirmation of receipt will be emailed to you. For applicants without an email address please enclose a stamped self-addressed envelope to keep Guild costs to a minimum.

Booking details

Name (s) (in block capitals) and names of additional guests: (Give Christian and surnames for label badge purposes)	Name: Guest: Guest: Guest: Guest:
Address and postcode of applicant	
Contact email for confirmation of receipt	
Contact telephone number	
Signature (only required if sending handwritten form by post)	Date.

By Post: Please return this form & your cheque to Tony Overland, Stonyford Cottage, Stonyford Lane, Oakmere, Northwich, Cheshire CW8 2TF

By Email: Please save your completed form and attach to your email and send to: tonyoverland@icloud.com Telephone 01606 888128

Important note: All bookings will be taken on a strictly first-paid first-reserved basis.

Please return all booking forms before the deadline date of 30th April 2019

Ticket prices have been established to ensure the costs are offered at the lowest possible level for this Annual Dinner to be held in Kew Gardens. To achieve this price the reception drink is not included in the price. Tickets are sold on a first come basis.

Applications for tickets received before 15th April will be: £61.00

After this date an administration fee of 10% for late application will be payable: £67.00

The last date for receipt of applications is 30th April 2019.

Student tickets are offered at reduced rate of 50% subject to meeting application dates above.

We will endeavour to meet all requests however in the event of seasonal shortages items may be changed for a suitable alternative.

Please complete one menu choice form for each person attending

Choosing your menu

For the Kew Guild Annual Dinner on Wednesday 22 May 2019
in Cambridge Cottage.

Please enter “x” for your choices and complete one selection form per person

Name:

Email address:

Other dietary requirements, please state:

Mobility needs:

Item	Starters	My choice
S1	Roasted Mediterranean vegetables with tarragon cream and parmesan crisp	<input type="checkbox"/>
S2	Chicken parfait, beetroot jelly, shredded apple, crispy shallots, brioche croutons	<input type="checkbox"/>

Item	Main courses	My choice
M3	Rosemary and garlic scented lamb rump with seasonal vegetables and red currant jus	<input type="checkbox"/>
M4	Salmon delice on roasted beetroot with fennel and onion confit with beurre blanc	<input type="checkbox"/>
M5	Sweet potato, spinach and fetta Wellington with spiced aubergines, green beans and lemon butter	<input type="checkbox"/>

Item	Puddings	My choice
P6	Apple & pear tart with calvados cream	<input type="checkbox"/>
P7	Bitter chocolate delice with salted caramel and barley ice cream	<input type="checkbox"/>

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