



Chiltern Region Annual Dinner  
 The Best Western Hotel, Buckingham  
 Saturday 26th January 2019



Surname/s .....

First Name/s.....

Address .....

Post Code ..... Contact Telephone Number .....

Email Address ..... DA/Section .....

If you would like to sit with a particular group of friends please give their names below. Whilst every effort will be made to sit you together this **cannot** be guaranteed!

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Accommodation—please indicate your selection

		Totals
<b>Friday</b>	Bed and breakfast @ £75 per room .....	£.....
	Carvery dinner @ £17.50 per person .....	£.....
<b>Saturday</b>	Bed and breakfast @ £75 per room.....	£.....
	Saturday night dinner tickets @ £28 per head.....	£.....
FINAL TOTAL		£.....

I would prefer (please circle)                                    Double bed **OR** Twin beds

Disabled facilities

If you ARE staying at the hotel - *accommodation and dinner payment will be made in full to the hotel prior to departure*

If you are NOT staying at the hotel - *prepayment to the Region is required at £28.00 per head for the dinner /dance*  
*( Cheques made payable to Chiltern Region please )*

*\*Every effort will be made to secure accommodation as requested; however this will be subject to availability*

*\*Additional charges for children and dogs apply.*

*\*Please note the cancellation policy - All reservations are made on a strict 48 hours notice of cancellation.*

*Any reservations cancelled outside of this 48 hour period will be liable to a charge,  
 which will be no greater than the cost of the 1<sup>st</sup> night 's booking.*

Please return completed form to Sally Chandler, 43, Lynwood Drive, Collier Row, Romford RM5 2QX or by email to  
 secretary@chilternregion.co.uk **Closing date for bookings December 31st 2018**



Chiltern Region Annual Dinner

Menu Selection

Saturday 26th January 2019

Please choose one from each option and put your name/s on the line



***To Start***

*Roasted vine tomato and basil soup*

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*Orange flavoured duck and pork liver parfait served with caramelized red onion chutney*

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*Roasted vegetable terrine, baba ganoush and baby leaf salad*

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***Main Course***

*Braised and pulled shin of beef in a rich red wine gravy*

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*Frenched Chicken breast with a rich thyme jus*

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*Risotto of green seasonal vegetables, with parmesan shavings and rocket salad*

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***Dessert\****

*Layered chocolate and orange truffle torte*

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*Steamed syrup sponge pudding with custard*

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*Lemon and lime delice with berry compote*

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*\*Should you wish to have cheese and biscuits instead there will be an extra charge of £2 per head*

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*Tea or Coffee*