



Chiltern Region Annual Dinner  
The Best Western Hotel, Buckingham  
Saturday 25th January 2020



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 @ £76 double room .....	£.....
	( £ 68 single )	
	A la carte set menu 2 course @ £18 per person .....	£.....
	3 course @ £25 per person.....	£.....
<b>Saturday</b>	Bed and breakfast @ £76 double room.....	£.....
	( £ 68 single )	
<b>Saturday night dinner tickets @ £28 per head.....</b>		£.....
<b>FINAL TOTAL</b>		<b>£.....</b>

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 by email to secretary@chilternregion.co.uk

***Closing date for bookings December 31st 2019***



Chiltern Region Annual Dinner

Menu Selection

Saturday 25th January 2020

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



**To Start**

*Chunky leek and potato soup*

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*Ham hock pressing with homemade fruit chutney and apricot puree*

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*Timbale of cocktail prawns and crayfish tail drizzled with Marie Rose sauce*

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**Main Course**

*Slow cooked British beef feather blade steak served with rich red wine jus*

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*Frenched Chicken breast with a rich thyme jus*

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*Potato gnocchi in a rustic tomato sauce and roasted Mediterranean vegetables*

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**Dessert**

*Cheese and biscuits*

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*Sticky toffee sponge pudding with custard*

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*Eton mess with fruits of the forest berries*

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*Tea or Coffee*