



# Chiltern Region Annual Dinner

## The Best Western Hotel, Buckingham

### Saturday 22nd January 2022



Surname / s: .....

First Name /s: .....

Address or Email:  
.....

Contact Number: .....  
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!

.....  
 .....

#### Accommodation—please indicate your selection

		Totals
Friday	Bed and breakfast @ £79 double room ..... (£70 single)	£.....
	Saturday Bed and breakfast @ £79 double room..... (£70 single)	£.....
	Saturday night dinner tickets @ £28 per head ( <i>number required</i> ) .....	£.....
<b>FINAL TOTAL</b>		£.....

I would prefer (please circle)                      Double bed **OR** Twin beds  
    Disabled facilities (*these are very limited*)

**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 Treasurer is required at £28.00 per head for the dinner / dance (*Please contact Treasurer, via the Secretary, for further information*)**

*\*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 booking.*

Please return completed form to Hazel Lewis, by email, to [chilternregionsecretary@gmail.com](mailto:chilternregionsecretary@gmail.com)  
***Closing date for bookings Monday 20th December 2021***



# Menu Selection Saturday 22nd January 2022

*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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*Roasted breast of chicken, lemon and parsley crust, grain mustard and white wine cream sauce*

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*Butternut squash and sage risotto with gruyere cheese and toasted pine nuts*

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## Dessert

*Cheese and biscuits (there will be an additional charge for this)*

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*Sticky toffee sponge pudding with custard*

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*Layered lemon cheesecake with raspberry coulis*

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*Eton mess with fruits of the forest berries*

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*Tea or Coffee*