



# Chiltern Region Annual Dinner Oxford Spires Hotel, Oxford Saturday November 4th 2023



Surname / s: .....

First Name / s: .....

Email address:  
.....

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 Book with the Hotel

### Two Night Stay: Friday and Saturday

£120.00 per person to include:

- 2 nights accommodation sharing a twin / double room
- 2 Full English Breakfasts
- 2 course buffet dinner on Friday evening in private room
- Complimentary car parking for two nights

### One night stay: Saturday

£110.00 per person to include:

- 1 nights accommodation sharing a twin / double room
- 1 Full English Breakfasts
- Complimentary car parking for one night

Single room supplement £35.00 per room per night

Deluxe Rooms £50.00 Suites £70.00 per room per night supplement

**If you are staying at the hotel - accommodation MUST be booked with the hotel and payment will be made in full to the hotel prior to departure**

**Dinner / Dance MUST be paid in full when the booking is made at £55.00 per head for the Dinner / Dance  
*Please contact Treasurer ,via the Secretary, for further information )***

*\*Accommodation booked after August 14th at these prices is subject to availability*

*\*Please note the cancellation policy All reservations are made on a strict 2 weeks notice of cancellation.  
Any reservations cancelled within this 2 week period will be liable to full cancelation fee,.*

Please return completed form to Hazel Lewis, by email, to [chilternregionsecretary@gmail.com](mailto:chilternregionsecretary@gmail.com)

***Closing date for bookings Monday October 2nd 2023***



# Menu Selection

## Saturday November 4th 2023

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



### To Start

*Mushroom and tarragon soup*

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*Ham hock terrine, piccalilli, apple chutney sourdough crisp*

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*Beetroot hummus, pitta bread, olives*

### Main Course

*All main courses come with seasonal vegetables*

*Slow cooked feather blade of beef, mashed potato with red wine jus*

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*Supreme of chicken, mashed potato, wild mushroom fricasee*

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*Baked salmon fillet, citrus crusted new potato, hollandaise sauce*

### Dessert

*Lemon tart and Raspberry sorbet*

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*Profiteroles, Crème patisserie white and dark chocolate sauce*

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*Apple and cinnamon crumble with custard*

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*Tea or Coffee*