

PLEASE COMPLETE **BOTH SIDES** OF THIS SLIP IF YOU WISH TO ATTEND THE PRE-SHOW BUFFET AND/OR GALA DINNER

Name .....

Address .....

.....

.....

Tel: .....

E-mail: .....

**Pre-Show Buffet — Friday, 2nd March 2018 - £21.50 per person**

No. of tickets.....

Any special dietary requirements? .....

**Gala Dinner — Saturday, 3rd March 2018 - £29.50 per person**

No. of tickets.....

Any special dietary requirements? .....

*(please see overleaf for menu)*

**PLEASE ALSO COMPLETE THE REVERSE WITH YOUR MENU CHOICES FOR THE GALA DINNER - THANK YOU**

I enclose a cheque ..... (please tick as applicable)

Cheques to be made payable to 'Cavalier King Charles Spaniel Club'

I have paid via the Club Shop..... (please tick as applicable)

Pay on-line reference number ..... *(which can be found on your confirmation e-mail)*

**All meals MUST be booked by Monday, 12th February 2018**

**Bookings cannot be taken without payment**

**Unfortunately NO refunds can be made after this date**

Please scan and return to Sheena Maclaine (chair@thecavalierclub.co.uk)  
or post to: The Grove, Mundon, Maldon, Essex CM9 6NT

# MENU CHOICES FOR GALA DINNER - Saturday, 3rd March 2018

Please select menu choices for each course by placing an 'X' in the box

<p><b>Please write your name(s) in the boxes "NAMES 1 - 4"</b></p>	<p><b>NAME 1</b></p>	<p><b>NAME 2</b></p>	<p><b>NAME 3</b></p>	<p><b>NAME 4</b></p>
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<b>STARTER COURSE</b>				
Poached flaked Salmon with chopped chives, red onion garnished with brown shrimps served with tomato chutney and toasted ciabatta				
Slow roasted portobello mushrooms flavoured with garlic and shallots and served on toasted brioche				
Leek and potato soup				

<b>MAIN COURSE</b>				
Pan roasted chicken breast, braised leek and pancetta sauce served with root vegetable purée, fondant potato and green beans				
6 hour slow roasted braised beef, horseradish crème fraiche, served with spring onion mashed potato and green beans				
Smoked aubergine and vegetable lasagne served with seared vegetables and green salad				

<b>DESSERT COURSE</b>				
Vanilla crème brûlée with Viennese strawberry biscuit				
Summer fruit pudding cheesecake with blueberry compote				
Chocolate and orange torte with clotted cream ice cream				

Followed by Coffee & Homemade Petit Fours

Please note that once your choice has been made unfortunately it will not be able to be changed.

Place cards will be provided showing your menu choice on the inside

If you are booking for more than 4 please download another slip from the website