

BLUEBELL RAILWAY PRESERVATION SOCIETY

In celebration of the 60th anniversary of the formation of the Bluebell Railway Preservation Society on 15th March 1959, a

60TH ANNIVERSARY MEMBERS' DINNER

To be held on **Friday 15th March 2019 at 18.30**
Meridian Hall, East Court, College Lane, East Grinstead,
West Sussex RH19 3LT

Application Form

I (name of member)

wish to apply for a ticket(s) for the Diamond Anniversary Dinner. My contact details are:

Address:

.....

.....

Telephone No:

Email:

Membership number of Applicant(s)

Places will be allocated on a first come, first served basis. Individual Members will be allocated seating in tables of 8 at the discretion of the organisers. Should you wish to sit with friends (up to 8) then please nominate a group leader to return grouped applications stapled together. A response will be sent to applicants or the group leader in early February or sooner when all seats are allocated, by email. The dress code for the event is smart, as befits this splendid occasion being a significant milestone.

Application forms to be received at the latest by **31st January 2019** to Diamond Anniversary Dinner, Bluebell Railway Preservation Society, Sheffield Park Station, Sheffield Park, East Sussex TN22 3QL.

No money should be sent with this form as successful applicants will be notified by email. Tickets will then be issued upon payment of £60 each and meal choice selection. For information, please see over for menu options.

For information only, menu choices are not required at the ticket application stage.

MENU

Duck and fig terrine

with crostini and red onion chutney

Duo of salmon tian

with a dill and celeriac remoulade

Asparagus wrapped in bacon

on dressed rocket and marinated vegetables

oOo

Minted leg of lamb tranche

slow cooked, with honey roasted roots

Cod Pave'

Served on a bed of Mediterranean vegetables

Panfried corn fed chicken supreme

glazed onion, asparagus and mushroom ragout

Sunblush tomato and pine nut tart (vegetarian)

With ratouille and mozzarella

All Served with Chefs Choice of Potatoes and a Selection of Vegetables

oOo

Chocolate teardrop

Chocolate and raspberry torte with double cream

Lemon meringue tart

Zesty filled buttery case with a bruleed top

Selection of Cheese & Biscuits

oOo

Coffee & Petit Fours

Wines

Kingscote Bacchus 2013

Rioja Los Vinateros Crianza 2016