

BOOKING FORM FOR CHAIRMAN'S DINNER

BELTON WOODS HOTEL

SATURDAY 22 OCTOBER 2016



SURNAME: _____

CHRISTIAN NAMES: _____

ADDRESS: _____

POST CODE: _____ **TEL NO.** _____

EMAIL ADDRESS: _____

I Require Dinner Tickets at £32.50 each Total Enclosed

Please select your menu choice A or B on reverse of this form.

Please specify any other special dietary requirements _____

Please state name for above special diet _____

Hotel Accommodation Inclusive of Breakfast

Single room Saturday Night at	£100.00	<input type="checkbox"/>
Single room Friday & Saturday Night at	£200.00	<input type="checkbox"/>
Double room Saturday Night at	£110.00	<input type="checkbox"/>
Double room Friday & Saturday Night at	£220.00	<input type="checkbox"/>

I would prefer a Double Room Twin Room

In order to make your weekend more enjoyable, please indicate who you would like to sit with at the Chairman's Dinner

Every effort will be made to secure the accommodation and table seating as requested, however this will be subject to availability of rooms and numbers seated on table plans at the time of booking.

Closing Date for Bookings Monday 12 September 2016

Please return completed form with cheque payable to 'The Camping and Caravanning Club'

To: Mrs F Roberts, The Camping and Caravanning Club, Greenfields House, Westwood Way, Coventry CV4 8JH

E Mail: fiona.roberts@campingandcaravanningclub.co.uk

PLEASE COMPLETE THE SECTION BELOW IF PAYING BY CREDIT OR DEBIT CARD. We do not accept Electron / American Express / Diners Card.

Please charge my credit / debit card account with £ _____

Card No:

Issue No: (Switch/Maestro only) Expiry Date: /

Security Code: Last 3 digits on reverse of card

CHAIRMAN'S DINNER

22 OCTOBER 2016

MENU OPTIONS

A. STANDARD MENU

Starter Poached Salmon Rilette, Pickled Cucumber and Melba Toast

Main Course Breast of Chicken served with Baby Fondant, Squash Puree and Tender Broccoli

Dessert Strawberry Pavlova, Chantilly Cream and Fresh Mint

Name

B. VEGETARIAN MENU

Starter Spiced Carrot and Lentil Soup with Fresh Coriander

Main Course Potato Gnocchi with Tomato, Olive, Shallot and Courgette with Basil Oil

Dessert Strawberry Pavlova, Chantilly Cream and Fresh Mint

Name

Please Note: Gluten Free Menu is as Standard Menu