

## 249 Squadron Association

**2014 Weekend Reunion at the Bosworth Hall Hotel, Market Bosworth.**

Friday 28 February and Saturday 1<sup>st</sup> March 2014

**Please tick the boxes as appropriate and cross out unwanted options**

1. I\We wish to attend the Reunion Weekend and request that a Single\Double\Twin Room be booked for the two nights.
  
2. I\We wish to attend the Reunion Weekend and request that a Single\Double\Twin Room be booked for the one night. **Please indicate Friday or Saturday**
  
3. Meal Only. I\We wish to attend the Reunion Dinner only, (Saturday).
  
4. I\We are unable to attend.
  
5. Special Needs.

£135.00 pp, dinner, bed and breakfast for two nights, £75 pp for one night. Please indicate your preference for the Saturday Evening Meal. Please tick box.

Name :	Menu 1 <input type="checkbox"/>	Name :	Menu 2 <input type="checkbox"/>
Name :	Menu 1 <input type="checkbox"/>	Name :	Menu 2 <input type="checkbox"/>
Name :	Vegetarian Menu <input type="checkbox"/>	Name :	Vegetarian Menu <input type="checkbox"/>

Name and address and telephone number of respondent plus *email address if online*: **Please return at the latest 30<sup>th</sup> November 2013**

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Please return this form to Tommy Cullen, 12 Bywell Avenue, South Shields, Tyne and Wear,  
NE34 6RP, by 30th November 2013 with a deposit of £20 per head, to 249 Squadron Association.

Tariff: £135 PP for both nights, £75 pp for one night. P.T.O.

**Menu 1**

**Starter**

**Pork, apple & calvados pate served with plum chutney & herb crostinis**

**\*\*\*\***

**Main Course**

**Fresh salmon supreme  
with parsley, lemon and prawn velute**

**\*\*\*\***

**Dessert**

**Eve's pudding served with custard**

**\*\*\*\***

**To Finish**

**Freshly Brewed Coffee & Chocolate Mints**

**Menu 2**

**Starter**

**Freshly smoked salmon & prawn platter served with a Marie Rose sauce**

**\*\*\*\***

**Main Course**

**Roasted topside of beef  
served with Yorkshire pudding and roast gravy**

**\*\*\*\***

**Dessert**

**Classical raspberry pavlova served with crème Chantilly**

**\*\*\*\***

**To Finish**

**Freshly Brewed Coffee & Chocolate Mints**

**Vegetarian Menu**

**Starter**

**Mozzarella and tomato salad drizzled with a balsamic glaze**

**\*\*\*\***

**Main Course**

**Potato cake topped with asparagus and  
glazed with a stilton welsh rarebit**

**\*\*\*\***

**Dessert**

**Classical raspberry pavlova served with crème Chantilly**

**\*\*\*\***

**To Finish**

**Freshly Brewed Coffee & Chocolate Mints**