

East Coast OGA Annual Dinner

at the Royal Burnham Yacht Club on Saturday 9th March 2019

Please give names of all guests in your booking, and tick their meal choices below:

	Name 1:	Name 2:	Name 3:	Name 4:
Starters:				
Bruschetta - Ciabatta crouton with an Italian tomato and fresh basil salsa, served with balsamic glaze.				
Mains:				
Beef Wellington served with dauphinoise potatoes and Mediterranean vegetables.				
Crushed Seasonal Fish with thyme and lemon crust served with new potatoes, salad and a creamy leek sauce.				
Vegetarian option				
Desserts:				
Sticky Toffee Pudding				
Eton Mess - Chantilly cream, berry fruits and a meringue biscuit				

To be followed by cheeseboard, port and coffee.

Cost - £28.50 per head

Number of guests:

TOTAL COST: £.....

Payment by cheque (payable to East Coast OGA) or online to sort code 20-54-30 account number 80676179 including your name as the reference please. Please return this form either by post (to Clare Thomas, Green Farm Barn, Barham Green, Ipswich IP6 0QF) or email (to clare.thomas@btinternet.com).

Booking forms and payment must be received by Saturday 23rd February 2019.