



# The Tolkien Society Annual Dinner 2011

## The White Hart Royal Hotel, Moreton-in-Marsh

### April 16<sup>th</sup>

## Booking Form

Please complete this form and return it to the Booking Officer, to arrive no later than **March 26<sup>th</sup> 2011**  
**Lyn Wilshire, 20 York Road, Stony Stratford, Buckinghamshire, MK11 1BJ**

Meals are not refundable. Our standard Booking Conditions apply, and are available on request.

**PLEASE WRITE CLEARLY IN BLOCK CAPITALS**

<b>Name #1</b>		Please list any extra persons booking on a separate sheet.
<b>Name #2</b>		
<b>Full contact address, including all postcodes, country etc.</b>		
<b>Telephone*</b>		Date of birth <u>if under 18</u> : __ / __ / __
<b>Email*</b>		
<b>Special Requirements</b>		

\*Please give at least one telephone number or email address especially if you have any special requirements

### Please specify food choices overleaf.

#### Payment

All Meals are £30.00 per head

All cheques are to be made payable to **The Tolkien Society**.

\_\_\_\_\_ Meals @ £30.00 each    £    \_\_\_\_\_  
 Bank charges 5% (Credit Card); 6.00 (conversion charge)    £    \_\_\_\_\_  
**Total Enclosed    £    \_\_\_\_\_**

Please tick <input type="checkbox"/>	if payment is sent under separate cover (bank drafts only)
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**Card Details (for those paying by Credit/Debit Card)** We are unable to accept Switch or Electron cards or Maestro cards issued outside the UK. Note: if paying by Credit or Debit Card the **Contact Address** must be the **Card Holder's Address**.

**Card Type (please circle):** MasterCard    Visa    Visa/Delta (Debit)    Solo    Electron    JCB    UK issued Maestro

<b>Card Number</b>															
<b>Start Date</b>	/	<b>Expiry Date</b>	/	<b>Issue</b>		<b>Check Digits</b>									
<b>Signature</b>															

# The Tolkien Society Annual Dinner Menu Options

<b>Starters</b>	<b>Quantity</b>
Wild mushroom and Stilton soup, finished with a cream swirl and fresh herbs	
Ham hock terrine served with fig jam, petit salad and toast fingers	
Filo parcel filled with raspberries, onion jam and goats cheese, served with a baby red chard salad	

<b>Main Courses</b>	<b>Quantity</b>
Roasted vegetable gateau with peppers, mushrooms and courgettes, layered with welsh brie on a tomato and herb compote	
Chicken Forestiere — Corn fed chicken breast cooked in a white wine and forest mushroom sauce and flavoured with tarragon	
Sea-Bass fillet with a five bean and hot sausage casserole with burnt lemon	

(All mains served with seasonal vegetables and potato of the day)

<b>Desserts</b>	<b>Quantity</b>
Oxford Blue Cheese served with fruit chutney, garnish and water biscuits	
Fresh fruit salad — crunchy fruits served in a basket with fruit stock and herb salad	
Choux pastry tower — Choux pastry filled with cream, coated in milk chocolate and garnished with Chocolate ice-cream	

Tea coffee and mints
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Special Dietary requirements
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