



**BRITISH WOMEN PILOTS' ASSOCIATION
AGM, CHRISTMAS LUNCH & AWARDS CEREMONY
Mercure Newbury Elcot Park Hotel Berks
SUNDAY 1st DECEMBER 2019
Closing Date for Booking: 16th November 2019**

Join us for our AGM, Christmas Lunch and Annual Awards Ceremony on Sunday 1st December at The Mercure Newbury Elcot Park Hotel, Elcot near Newbury RG20 8NJ

This stunning eighteenth-century Georgian Manor house sits among 16 acres of scenic landscaped gardens within a parkland estate of outstanding natural beauty. Rooms may be booked at a discounted rate of £89 per room by quoting 'British Women Pilots AGM' BUT this only applies if booked **BEFORE 31 August**. If staying, consider booking dinner with your room to avoid disappointment. A number of us will be staying for the Sat & Sun night.

The AGM will be held at 11.00 and the lunch will be at 12.45 for 13.00, followed by the presentation of the BWPA's annual awards.

The cost for the lunch is £35 for members and £40 for non-members. There is, of course, no charge if you just wish to attend the AGM.

There is an absolute limit of 90 on numbers, so please book as soon as possible.

There will be the usual raffle so if you would like to donate a raffle prize please bring it with you on the day.

**RETURN YOUR FORM & MENU SELECTION
BY 16th November 2019 (Venue requirement for numbers) to:
Cheryl Sullivan, Chestnuts, The Green, Theydon Bois, Essex CM16 7JH
Telephone no 07876 241978 email:cherylsull@hotmail.com**

Cheques payable to BWPA or by Bank Transfer to:
BWPA Account No 93764419, Sort Code 20-76-90, reference XMAS19 (PLUS name).

detach here after completing overleaf.

Christmas Lunch, Sunday 1st December 2019

BWPA MEMBER'S NAME _____

GUEST'S NAME (s) _____

ADDRESS _____

POSTCODE _____ **AMOUNT ENCLOSED** (or transferred*) _____

TELEPHONE _____ **MOBILE** _____

E-MAIL _____

I WILL/WILL NOT* BE ATTENDING THE AGM

(*delete as applicable)

Menu

Starter

Spiced Parsnip & Apple **Soup** (V / GF)

Prawn & Cucumber Cocktail, Marie Rose Sauce, toasted Ciabatta

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**Main Course**

Roast **Turkey**, Pigs in Blankets, sage, onion & cranberry Suffing with Pan Roast Gravy

Roasted sea **Bream**, buttered kale, chive cream sauce (GF)

Celeriac, white bean, mushroom & sage **Cassoulet**, truffle oil crumb (GF) (V)

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Dessert

Traditional Christmas **Pudding** with brandy sauce (V)

Glazed lemon **Tart**, winter berry compote, crushed meringue, sweetened cream (GF)

V = Vegetarian, GF = Gluten Free

Complete and **retain** this section for a **reminder** of your **choices**
(Use **highlighted** word to indicate choice.)

<i>Name</i>	<i>Starter</i>	<i>Main Course</i>	<i>Dessert</i>

detach here

**Please complete the menu selection below before returning it
with your payment/booking form overleaf.**

(Use **highlighted** word in Menu to indicate choice)

<i>Name</i>	<i>Starter</i>	<i>Main Course</i>	<i>Dessert</i>