

## BSAC AGM Dinner Booking Form – 19 May 2007

<b>Name</b>	
<b>Address</b>	
<b>Contact number</b>	
<b>Email address</b>	
<b>Number of tickets required and names of guests</b>	

**Notes:**

1. Places are limited and will be allocated on receipt of booking. Your payment will be returned immediately if the dinner is full by the time it is received.
2. To book your place, please print and post this form, together with your payment of £25 per head, made payable to Totnes Sub-aqua Club, to:  
 Allen Murray  
 14 Windsor Place  
 The Hoe  
 Plymouth  
 PL1 2HN
3. The menu for the dinner is overleaf. In order to be able to offer the widest selection, we need guests to select their menu choices when booking and we would ask you to indicate these on the form below:
4. Please ring Allen Murray on 01752 227689 if you have any questions.

<b>Starters</b>	<b>No. of each</b>
Soup (V)	
Chicken liver terrine	
Pearls of melon (V)	
Pearls of melon with Parma ham	
<b>Main Courses</b>	
Chicken Supreme	
Rib eye Steak (how do you like it cooked?)	
Pork	
Herb Pancakes (V)	
Salmon	
<b>Sweets</b>	
Bavarois	
Cheesecake	
Pavlova	

# Atlantic Reef

BSAC AGM

*19<sup>th</sup> May 2007*

Roasted red pepper and Tomato Soup (V)

Chicken liver terrine with red onion marmalade

Pearls of melon (V)

Pearls of melon with Parma ham

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Pan fried Chicken Supreme with Pesto butter

Grilled West Country Rib eye Steak with brandy and  
peppercorn sauce

Diced Pork in a creamy Heron Valley cider and leek sauce  
served with herb rice

Savoury Herb Pancakes filled with roasted Mediterranean  
vegetables and cheese gratin (V)

Supreme of salmon with béarnaise sauce

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Raspberry and white chocolate Bavarois

Lemon and Lime Cheesecake

Toffee and Banana Pavlova

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Freshly brewed Coffee and Mints