

60th ANNIVERSARY CELEBRATION AND AWARDS DINNER BOOKING FORM Saturday 24th February 2024



Name				
Phone	Mobile	Mobile		
Address				
Number of tickets (x £55) = Tot	zal			
With whom do you wish to be seated				
STARTER	MAIN COURSE	DESSERT		
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Roast Tomato and Pepper Soup	Roast Butternut Squash Risotto	Blackcurrant Crumble		
	Roast Butternut Squash Risotto with Wilted Spinach and Pea Fritters	Blackcurrant Crumble with Seasonal Fruits and Vegan Ice		
Roast Tomato and Pepper Soup				
Roast Tomato and Pepper Soup with Basil Pesto	with Wilted Spinach and Pea Fritters	with Seasonal Fruits and Vegan Ice		
Roast Tomato and Pepper Soup with Basil Pesto	with Wilted Spinach and Pea Fritters	with Seasonal Fruits and Vegan Ice		
Roast Tomato and Pepper Soup with Basil Pesto (Vegan/GF) A	with Wilted Spinach and Pea Fritters (Vegan/GF) D	with Seasonal Fruits and Vegan Ice Cream (Vegan/GF) G		
Roast Tomato and Pepper Soup with Basil Pesto (Vegan/GF) A Italian Charcuterie	with Wilted Spinach and Pea Fritters (Vegan/GF) D Roast Chicken Breast	with Seasonal Fruits and Vegan Ice Cream (Vegan/GF) G Steamed Treacle Pudding		
Roast Tomato and Pepper Soup with Basil Pesto (Vegan/GF) A Italian Charcuterie with Pickles, Shaved Berkswell Cheese,	with Wilted Spinach and Pea Fritters (Vegan/GF) D Roast Chicken Breast with Creamed Potatoes, Kale, Sauteed Smoked	with Seasonal Fruits and Vegan Ice Cream (Vegan/GF) G Steamed Treacle Pudding with Treacle and Traditional		
Roast Tomato and Pepper Soup with Basil Pesto (Vegan/GF) A Italian Charcuterie with Pickles, Shaved Berkswell Cheese,	with Wilted Spinach and Pea Fritters (Vegan/GF) D Roast Chicken Breast with Creamed Potatoes, Kale, Sauteed Smoked	with Seasonal Fruits and Vegan Ice Cream (Vegan/GF) G Steamed Treacle Pudding with Treacle and Traditional Custard		
Roast Tomato and Pepper Soup with Basil Pesto (Vegan/GF) A Italian Charcuterie with Pickles, Shaved Berkswell Cheese, Mustard Dressing and Rocket Salad B	with Wilted Spinach and Pea Fritters (Vegan/GF) D Roast Chicken Breast with Creamed Potatoes, Kale, Sauteed Smoked Bacon, Button Onion and a Red Wine Sauce E	with Seasonal Fruits and Vegan Ice Cream (Vegan/GF) G Steamed Treacle Pudding with Treacle and Traditional Custard H		
Roast Tomato and Pepper Soup with Basil Pesto (Vegan/GF) A Italian Charcuterie with Pickles, Shaved Berkswell Cheese, Mustard Dressing and Rocket Salad B Smoked Haddock, Spinach and	with Wilted Spinach and Pea Fritters (Vegan/GF) D Roast Chicken Breast with Creamed Potatoes, Kale, Sauteed Smoked Bacon, Button Onion and a Red Wine Sauce E Slow Braised Shoulder of Lamb	with Seasonal Fruits and Vegan Ice Cream (Vegan/GF) G Steamed Treacle Pudding with Treacle and Traditional Custard H White Chocolate and		
Roast Tomato and Pepper Soup with Basil Pesto (Vegan/GF) A Italian Charcuterie with Pickles, Shaved Berkswell Cheese, Mustard Dressing and Rocket Salad B Smoked Haddock, Spinach and Crab Arancini	with Wilted Spinach and Pea Fritters (Vegan/GF) D Roast Chicken Breast with Creamed Potatoes, Kale, Sauteed Smoked Bacon, Button Onion and a Red Wine Sauce E Slow Braised Shoulder of Lamb with Colcannon Mashed Potatoes, Tender	with Seasonal Fruits and Vegan Ice Cream (Vegan/GF) G Steamed Treacle Pudding with Treacle and Traditional Custard H White Chocolate and Raspberry Crème Brulée		
Roast Tomato and Pepper Soup with Basil Pesto (Vegan/GF) A Italian Charcuterie with Pickles, Shaved Berkswell Cheese, Mustard Dressing and Rocket Salad B Smoked Haddock, Spinach and Crab Arancini with Preserved Lemon and a Roast Tomato	with Wilted Spinach and Pea Fritters (Vegan/GF) D Roast Chicken Breast with Creamed Potatoes, Kale, Sauteed Smoked Bacon, Button Onion and a Red Wine Sauce E Slow Braised Shoulder of Lamb with Colcannon Mashed Potatoes, Tender	with Seasonal Fruits and Vegan Ice Cream (Vegan/GF) G Steamed Treacle Pudding with Treacle and Traditional Custard H White Chocolate and Raspberry Crème Brulée		
Roast Tomato and Pepper Soup with Basil Pesto (Vegan/GF) A Italian Charcuterie with Pickles, Shaved Berkswell Cheese, Mustard Dressing and Rocket Salad B Smoked Haddock, Spinach and Crab Arancini with Preserved Lemon and a Roast Tomato Sauce C	with Wilted Spinach and Pea Fritters (Vegan/GF) D Roast Chicken Breast with Creamed Potatoes, Kale, Sauteed Smoked Bacon, Button Onion and a Red Wine Sauce E Slow Braised Shoulder of Lamb with Colcannon Mashed Potatoes, Tender	with Seasonal Fruits and Vegan Ice Cream (Vegan/GF) G Steamed Treacle Pudding with Treacle and Traditional Custard H White Chocolate and Raspberry Crème Brulée		

Guest Details	Starter	Main	Dessert	Dietary Requirements
Yourself				

Payment Method – please circle your choice:

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IBAN: GB38NWBK53813385701718 BIC: NWBKGB2L

Account Name: I Litre Formula 3 RAC

Acct No: 85701718 Sort Code: 53-81-33

- * Please use your surname as a reference, and email the form/details to chair@onelitref3.uk
- * For those making payments from overseas, please ensure any bank charges are deducted from your own account.

Cheque:

Cheques should be made payable to:

I Litre Formula 3 RAC

and sent, with this form, to:

The Treasurer; I Litre Formula 3 RAC; 32 Sleight's Drive; WISBECH; Cambridgeshire; PE14 7BT

Signed	fDate
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