



**Lunchtime Talk on Violette Szabo by Rosemary Rigby MBE
on Saturday 29th July 2023**

at the Pilgrim Hotel, Ross Road, Much Birch, Hereford, HR2 8HJ

BOOKING FORM

Name(s).....College(s).....

Matriculation Date(s)

Tel No Email (legible please)

If you have received this invitation as a member of another alumni society, please specify its name:

.....

Please reserve places at £33 per person. This includes a two-course meal, table water, tea/coffee. Drinks may be purchased at the bar before and during lunch.

BOOKING

- Please complete and return this page before Thursday 20th July 2023 to Dorothy (dorothynewsholme@hotmail.com, 59 Hampton Park Road, Hereford, HR1 1TJ, tel: 07742 284 286). Please note that we will not be able to give refunds for cancellations after 26th July 2023.
- Pay by BACS transfer to: Cambridge Society, A/C: 01770213, Sort Code: 30-95-41 Please include 'Violette' in the payment reference and confirm the total payment here: £..... OR
- By cheque payable to *Cambridge Society*. (Please do not say 'The' Cambridge Society as this will invalidate payment.)
- Please contact Dorothy if you do not receive confirmation of your booking. (For booking by post, please include a telephone number or stamped, addressed envelope.)
- Accessibility is generally good but please contact Dorothy for more details if you have concerns.

Transport I am prepared to offer a lift to the event. Yes /No

I am interested in receiving a lift to the event. Yes / No

I give permission for my email address and phone number to be passed to others Yes / No

MENU: Please indicate your choice for each of the 2 courses and whether you would like coffee or tea. If you have a guest, please indicate the guest's choice separately.

Main Course	Self	Guest
<i>Butty Bach Beer Battered Fish, skin on fries, garden or mushy peas (G/F) or</i>		
<i>Homemade Keema Mutter with rice (lamb mince and pea curry) (G/F) or</i>		
<i>Beef Goulash, creamy mashed potato (G/F) or</i>		
<i>Mediterranean Vegetable Tart, herby new potatoes, salad garnish (vegan; L/F)</i>		
Dessert		
<i>Brioche and Marmalade Pudding with Crème Anglaise or</i>		
<i>Honeycomb Crunch Cheesecake with Fruit Coulis or</i>		
<i>Seasonal Fruit Salad (vegan; G/F)</i>		
<i>Tea/coffee</i>		

In the above, L/F indicates lactose free and G/F indicates that the dish can be made gluten free. Those requiring gluten free or other special diets please let me know and I will notify the restaurant. Please make any allergy/intolerance requirements clear on this form.