

North Wales Centre of the Caravan Club
42nd Annual Dinner Dance 2012
Beaufort Park Hotel, Mold
Saturday 18th February

Booking Form

Please reserve me Tickets at £31.00 each.

Names of my party

Address:

Tel. No. e-mail

I would like to be seated with.....

Whilst we will make every effort to seat you as requested – depending on table sizes it may not always be possible and therefore apologise if you are on a different table.

A limited number of caravan spaces are available on a first come first served basis. You must book and pay the required deposit for the Dinner Dance along with the £5.00 per night site fee. NO WATER OR DP FACILITIES AVAILABLE.

Caravans: I wish to reserve caravan space for: Friday..... Sat..... tick as required.

Note: - Guests are required to book their own rooms direct with the hotel.

Prices - double £55.00 per night - £20 deposit required

Please state North Wales Centre Dinner Dance when booking.

Telephone: - 01352 758646 to book your room.

Cheques made payable to: Caravan Club North Wales Centre

Deposit of £5 per person (Deposits are non refundable and non transferable)

Full payment for Dinner Dance tickets by January 21st 2012

Any bookings made after 31st December 2011 MUST be paid in full.

For further details or to book - contact:

Sue Rowlands (Social Secretary)

Telephone: 01244 548391

Brisa,

Mold Road

Mobile: 07746 406043

Buckley

Flintshire

email: suerow1@tiscali.co.uk

CH7 2NU

DINNER DANCE MENU

PLEASE WRITE EACH NAME BY EACH COURSE

Homemade Soup

Served with a home baked bread roll.

***Warm Tartlet of Mediterranean Vegetables,
topped with Goats Cheese & served with an olive oil glaze.***

Melon & Mango Gateau

Served on a Pool of Fruit Coulis and garnished with Fresh Berries

Medallions of Beef

Masked in a shallot & Madeira Sauce glazed with hollandaise

Pan Fried Chicken Breast

Sat on a Spicy Chorizo Pancetta risotto drizzled in herb oil

Roast Leg of Welsh Lamb

***Served with a mini Rosemary Yorkshire Pudding, mint sauce
And redcurrant jelly.***

Accompanied by Seasonal Vegetables and Potatoes.

Baked Vanilla Cheesecake

Served with Crème Fraiche & Raspberry Coulis

Tarte au Citron

(Rich, smooth & Tangy)

Homemade Chocolate Brioche & Bara Brith Pudding

Served warm with clotted cream.

Tea or Coffee and Mints.