CAMBRIDGE BRANCH
BRANCH DINNER - THURSDAY 7th MARCH 2019

Following on from our very successful dinner in March 2018, the committee have organised a dinner following the lecture on Thursday 7th March 2019.

The lecture – *'The Future of Thrust'* will be given by Riona Armersmith of Rolls-Royce and held in Lecture Theatre '0' of the Cambridge University Engineering Department in Trumpington Street commencing at 6 pm.

The dinner will follow the lecture at 7.45 pm in the Hotel du Vin (opposite the Engineering Department). We have negotiated a price of £35.00 per head, including VAT and service, for three courses. You may also invite guests at £35 per head.

There is no need to register for the lecture. To book your place for the dinner – **as soon as possible but absolutely no later than 1st March 2019 please** - use the booking form below and indicate your choice of starter, main course and dessert, together with any dietary concerns **for each attendee**. A cash drinks service will be available for the duration of the dinner. You may **either**:

Post this form with your cheque, payable to 'Royal Aeronautical Society Cambridge Branch', to:
Peter Jenkins, Barn Owl Cottage, Great Ashfield, Bury St Edmunds, Suffolk IP31 3HX (either enclose an SAE or else he will acknowledge receipt by email)
or
Email your choices to him at peter.j.jenkins@btinternet.com and pay by direct bank transfer:
Bank Account: RAeS Cambridge Branch; Account Number 3078 9933; Sort Code 20-17-19 - **please include your name as the reference to identify your payment.**

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Booking Form - RAeS Cambridge Branch Dinner - Thursday 7th March 2019

Name ………………………………………………………… Branch Membership No …………………………………………….

Contact telephone number (preferably mobile) ………………………….. Payment option (tick)

Email address …………………………………………………… cheque……… bank transfer …………..

Postal address (including postcode) ………………………………………………………………………………

Please reserve me ………. place(s). Guest(s) name(s): Menu choices

Member Guest

Menu: (tick choices)

Starter
A Goat's Cheese Panna Cotta ……………………………………………………………….
B Confit Duck Terrine ……………………………………………………………………………….
C Home Smoked Mackerel & New Potato Salad ………………………………………….

Main
D Roasted Minted Lamb Rump …………………………………………………………………..
E Seared Fillet of Cod …………………………………………………………………………………..
F Aubergine & Tomato Gratin ………………………………………………………………….

Dessert
G Dark Chocolate & Orange Tart ……………………………………………………………..
H Apple Tart Tatin …………………………………………………………………………………….
I Selection of French and British Cheeses – served with biscuits and chutney …………………………………..

dietary concerns………………………………………………………………………………