



45th Anniversary Ball 2018

Friday 27th April

1st February 2018

Dear Mitre Player,

The Mitre Players' 45th Anniversary Ball is fast approaching and the time has come to decide what you'd like to eat in three months.

As usual there is a choice of menu so we would ask that you make your selection and please state clearly on the form if you have any allergies and/or special dietary requirements.

But before you do that we have to know that you are coming to this must-be-seen-at-soiree. The date is Friday 27th April and will be held at Parkwood Golf Club, Chestnut Avenue, Tatsfield, Kent TN16 2EJ. The cost of the dinner is £45.00 per person for members & their partners—£1 for every year of The Mitre Players' existence! (£50.00 for non-members). The evening will commence at 7.00pm for 7.30pm and the dress code is black tie/lounge suits. We have managed to secure the services of The Swinging Little Big Band so make sure you wear your dancing shoes if nothing else!

To attend this exciting event full of fun and laughter and DANCING, simply fill in the attached form and send it to either:

Anna Warnock, 42 Briton Hill Road, South Croydon, CR2 0JL (Tel: 020 8657 0972)
or Julia Gibbs, 25 Copping Close, Croydon, CR0 5JZ (Tel: 020 8686 2693).

Please note that this event is restricted to those aged 14 years and over, and that anyone aged between 14 and 18 must be accompanied by a parent.

If you wish to come to the Mitre Dinner please return the enclosed form by Tuesday 17th April 2018.

We look forward to hearing from you!

Anna and Julia

I/We would love to come to the Mitre Players' Annual Dinner on Friday 27th April 2018.

I/We enclose a cheque made payable to 'The Mitre Players' for £.....

Or I have made a BACS transfer for £..... and have use "surname_dinner" as the reference. The Mitre Players bank details are: Sort Code: 23-05-80 A/C Number:14812407
*If you are paying by BACS, please email your meal choices to BOTH Anna and Julia:-
anna.warnock@mitreplayers.org.uk AND julia.gibbs@mitreplayers.org.uk*

My/Our choice of menu is as follows. **(Please put your name(s) against your choices!)**

Starters

Chicken and duck terrine with onion chutney, rosemary butter and brioche
King prawns, cucumber and pineapple salad with lime and chilli
Buffalo mozzarella, chestnut mushrooms and basil pesto bruschetta

Mains

Pan fried duck breast with cherry and port jus
Braised lamb shank with rosemary and red wine
Roast fillet of hake with wilted spinach and toasted almonds

Desserts

Mango and passion fruit bavarois with raspberry sorbet
Chocolate truffle tort with dark chocolate ice cream
Cheese & Biscuits

Followed by **coffee and mints**

Please state any special dietary requirements you might have:

.....
.....