

The Tools and Trades History Society

Registered Charity No. 290474



BOOKING FORM for Conference HOTEL 2019

To -

Linda Lake
Hotel Booking Consultant
9 School Lane
Hints
Staffordshire
B78 3DW

To reserve hotel accommodation at The Royal Maritime Club, Queen Street, Portsmouth, PO1 3HS please complete this form and send it to **Linda Lake** (address opposite) (*not to Tony Waldis*) **by 1st April at the latest.** Email: lindalake123@hotmail.com
Tel/fax 01543 481338 Mobile: 07769 691801

Please complete part B for the Dinners, even if you are not booking a room. Complete part A for accommodation.

Name(s) of delegate(s)			
Address			
Telephone no.		email:	

A Rates are per room per night and include full breakfast & vat: Twin/double £104
Superior twin/double £116 Single £60

Nights required (please circle)	Thursday 02nd May	Friday 03rd May	Saturday 04th May	Sunday 05th May
Room Type (please circle)	Twin / Double / Single		No. of rooms []	No. of people []
	Standard / Superior			

Payment for accommodation and extras should be made to the Hotel on your departure. To guarantee your booking, please quote your credit card details (*not for Dinners only bookings*):

Master card/Visa/other	Card Number
Start date:	Expiry date: Issue no.

Rooms are subject to availability, so please book early. **Reservations must be received by 1st April**

B Menu choices for Dinner (costs are included in daily conference charges)

Couples please show choice for each of you in boxes 1 and 2

FRIDAY 03rd May (wine not included)		1	2	SATURDAY 4th May (wine not included)		1	2
S T A R T	Duck and Port Pate- Red Onion Marmalade & Crusty Bread			Salmon Fishcake—Sweet Chilli Dressing			
	Bruschetta with Rocket & Balsamic Salad (V,VG)			Aubergine Pate with Crusty Bread (V,VG)			
	Chicken, Sweetcorn and Noodle Soup			Carrot and Coriander Soup			
M A I N S	Baked Supreme of Chicken---Wild Mushroom and Brandy Sauce			Roast Topside of Beef---Yorkshire Pudding & Red Wine Gravy			
	Roast leg of Lamb---scented with Garlic & Rosemary—Red Wine Gravy			Poached Salmon Fillet on bed of Wilted Spinach---Dill & Caper Butter			
	Grilled Polenta with Tuscan Bean Cassoulet (V,VG)			Wild Mushroom Stroganoff (V,VG)			
D E S S E R T	Profiteroles filled with Cream—Baileys Caramel Sauce			Homemade Apple Crumble—Creme Anglaise			
	Passion Fruit and Mango Cheesecake—Fresh Double Cream (GF)			Warm Chocolate Brownie—Vanilla Pod Ice Cream (GF)			
	Strawberry and Clotted Cream Tart			Strawberry and Clotted Cream Tart			
After dinner coffee or tea with mints is included. Wine etc. may be ordered from your waiter and charged to your room or paid cash.							