



RNWA 131st REUNION DINNER

FRIDAY 12th OCTOBER 2018 – 19:00 for 1930

**Royal Beach Hotel
St. Helen's Parade, Southsea, Hants., PO4 0RN**



Note: AGM will be held at 18:20 – location within the hotel to be advised.

I hereby confirm as an **Honorary / Life or Member of the RNWA** that I wish to attend the RNWA's 131st Reunion Dinner at a subsidized cost of **£30.00: -**

Title: _____ Forename: _____ Surname: _____ Decs: _____

Address: _____

Town/City _____ County: _____ Post Code: _____

Tel. _____ No: _____ Email: _____

I wish to be seated (if attending) with: _____

I confirm I wish the following personnel to accompany me and be seated with me at a cost of **£40.00 per guest: -**

2. Title: _____ Forename: _____ Surname: _____ Decs: _____

3. Title: _____ Forename: _____ Surname: _____ Decs: _____

4. Title: _____ Forename: _____ Surname: _____ Decs: _____

5. Title: _____ Forename: _____ Surname: _____ Decs: _____

(Any special dietary requests are to be made in writing *prior to booking* in order that it can be established that a meal can be made available, subject to confirmation via the Royal Beach Hotel?)

My / our selection choice(s) of menu is / are (clearly indicate by placing relevant menu selection letter – see over for menu selections) as follows e.g. A / F / J: -

Applicant: -	Starter	<input type="text"/>	Main Course	<input type="text"/>	Dessert	<input type="text"/>
Guest 2.	Starter	<input type="text"/>	Main Course	<input type="text"/>	Dessert	<input type="text"/>
Guest 3.	Starter	<input type="text"/>	Main Course	<input type="text"/>	Dessert	<input type="text"/>

Guest 4.	Starter	<input type="text"/>	Main Course	<input type="text"/>	Dessert	<input type="text"/>
Guest 5.	Starter	<input type="text"/>	Main Course	<input type="text"/>	Dessert	<input type="text"/>
Comments: -	<input type="text"/>		<input type="text"/>		<input type="text"/>	

Starters (A to D)

- A. Cream of vegetable soup served with croutons.
- B. Prawn and pineapple salad finished with Marie Rose sauce.
- C. Duck and port pate served with Cumberland sauce and melba toast.
- D. Grilled peppered goat's cheese served with onion chutney.

Main Course (E to H)

- E. Slow-cooked blade of beef coated in a red wine and thyme sauce.
- F. Breast of chicken finished with a mushroom or Madeira sauce.
- G. Grilled supreme of salmon finished with a white wine and dill sauce.
- H. Mushroom stroganoff served with a basmati rice.

E – G Served with potatoes and seasonal vegetables.

Dessert (I to K)

- I. Chocolate mousse served with vanilla sauce.
- J. Apple and blackberry crumble served with custard.
- K. Raspberry panna cotta served with a fruit coulis.

Wine together with port for the Royal Toast will also be included with the above.

Accommodation

Please liaise directly with the Royal Beach Hotel mentioning RNWA to receive the special rates of £65.00 single room and £90.00 a double room both inc. breakfast. A certain number of rooms have already been set aside for this evening but are only available on a first paid first come basis so don't be disappointed book sooner rather than later by calling 023 9273 1281 or email: enquiries@royalbeachhotel.co.uk

At time of going to print the Guest(s) of Honour is to be confirmed by April 2018 and the RNWA are hopeful that it will be the newly appointed Second Sea Lord?

Closing Date for receipt of applications, regrettably **NO EXCEPTIONS** is ...

**Friday 21st September 2018 – no refund(s) can be made
after this date for non-attendance irrespective of reason**

Including myself, there are total of _____ persons attending, and I therefore enclose a cheque totaling £ _____ (£30 & £40 per person - cheques payable to the 'RNWA') or on-line payment to 'RNWA' HSBC Bank plc, S/C 40-42-18 A/C 92021064 – Note changing in March from HSBC to Lloyds – details will be updated and announced.

Complete and return enclosing the cheque and a self-stamped addressed envelope to:-

Mr Les Heyhoe BCAv, RNWA Secretary / Reunion Dinner Organiser

112 St Vincent Road, Gosport, Hampshire, PO12 4RF Tel: 02392 357181 / 07950 934888

Email: les@heyhoe.com