

BOOKING FORM FOR THE ST. ANDREW'S EVENING

Saturday 30th November, 6.30pm for 7pm

FAIRFIELD HOTEL, AYR

Cost per person £26.00

Please return your booking form with payment no later than
THURSDAY 14th NOVEMBER 2024

The meal is 2 courses with a variety of choices. Please
indicate your choices when returning this form.

Name _____

Address _____

Tel No _____

No of Bookings _____

Guests' Names _____

Amount paid _____

**THIS WILL BE A PLANNED SEATING EVENT-PLEASE
INDICATE IF YOU HAVE FRIENDS YOU WISH TO SIT WITH
WE WILL DO OUR BEST TO ACCOMMODATE YOUR
REQUIREMENTS**

**Cheques made payable to: Alloway Burns Club
and returned to:**

Mrs Beth Kerr

38 Drumellen Road

Ayr KA7 4XA

Telephone No 01292 441084

**A TOUR OF SCOTLAND IN SONG AND VERSE
PRESENTED BY MEMBERS OF ALLOWAY BURNS
CLUB**

Saturday 30th November 2024

6.30pm for 7pm

FAIRFIELD HOTEL, AYR



**ALLOWAY BURNS CLUB
Federation No. 252**



Menu for St Andrew's Night Celebrations 2024

Fairfield Hotel, Ayr

The President and Council of Alloway Burns Club cordially invite you to join them in celebrating St Andrew's Night at the Fairfield Hotel in Ayr on Saturday 30th November at 6.30pm for 7.00pm.

We have decided to return once again to the Fairfield Hotel where we had a fabulous evening with excellent service. This year, whilst costs have increased, we have managed to keep our ticket prices as the same as last year.

We will enjoy a two course meal followed by tea and coffee. The subsequent entertainment will be provided by members of Alloway Burns Club who will take us through a tour of Scotland.

There will be a raffle for club funds at this event. Donations will be most welcome.

Main Courses

Butterfly Fillet of Salmon with tiger prawns, lime and sweet chilli butter

Braised Beef Cheek in red wine sauce

Chick-Pea en Croute with tomato and basil sauce (VE/ V)

Desserts

White chocolate & Raspberry Cheesecake, Chantilly cream, fruit garnish

Sticky Toffee Pudding, vanilla ice cream, butterscotch sauce

Duo of Cheddar & Brie, grapes, red onion chutney and biscuits

**Should you have any food allergies or have any vegan/ gluten free requirements please contact Beth Kerr*

Please return your booking form, food choice and payment no later than THURSDAY 14th NOVEMBER 2024