## 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 14<sup>th</sup> NOVEMBER 2024

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

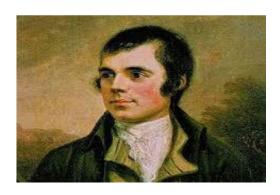
Name	 	
Address	 	
Tel No		
No of Bookings		
Guests' Names		
Amount paid		

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 30<sup>th</sup> 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 30<sup>th</sup> 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/ glute requirements please contact Beth Kerr	en free

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