

Grand Priory of England & Wales, National Vigil & Investiture: 26th & 27th October, 2018

CONFIRMATION OF ATTENDANCE

From (name):	
Address:	e-mail address:
	Tel no:

Please complete the following in respect of all those attending (use extra sheet if appropriate):

Title	First name	Last name	Rank (e.g. MLJ)	VIGIL Y/N	Dinner £75.00 Y/N	Dinner Choice: Please tick if Vegetarian	INVESTITURE Y/N	Lunch £85.00 Y/N	Lunch choice: Please tick if Vegetarian

I regret that I am unable to attend but enclose a donation of £ _____ payable to “St Lazarus Charitable Trust”

Cheque enclosed for £ _____ payable to “**ORDER OF ST LAZARUS**” dated ___ / ___ / 2018

OR

Payment of £ _____ made by online banking to sort code 20-00-85, account 90412945 (Ref. **London**)

**To: H.E. The Chevalier Gareth Vaughan GCLJ
2, The Glove Factory
Tintinhull
YEOVIL BA22 8SL**

Any other requirements (e.g. dietary):
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VIGIL DINNER – THE ROYAL AIR FORCE CLUB (The President’s Room)

First Course

- A Smoked fish terrine with saffron jelly & horseradish crème fraiche
- B Char grilled Provençal vegetable tart, red pepper coulis, roquette & parmesan (V)*

Main Course

- C Fillet of Pork Escalope, sage sauce, shitake & oyster mushrooms, chestnuts
Cocotte potatoes & seasonal vegetables
- D Butternut squash, sage & goats cheese risotto, toasted pine nuts (V)*

Pudding

Sachertorte

* * *

Coffee & Petits Fours

* * *

Wines

Viognier, La Borie, 2016, Pays d’Oc, France (White)
Casa Silva 2015, Reserva Cuvée Colhagua, Chile (Red)

The cost of dinner includes wine and soft drinks.

***Please note that options B and D are exclusively for vegetarians and may not be combined with A or C.**

INVESTITURE LUNCHEON – THE CAVALRY & GUARDS CLUB (The Coffee Room)

First Course

- A Roast Pepper, Tomato & Chorizo Soup
- B Celeriac Waldorf Salad (V)*

Main Course

- C Saddle of Lamb with Cèpes & Thyme Farce
Fondant potatoes; Cauliflower cheese; Sugar Snap peas
- D Aubergine Cannelloni with Spiced Cous Cous & Roast Tomato Sauce (V)*

Pudding

Vanilla Panacotta with a Passionfruit & Orange Sauce

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Coffee/Tea & Petits Fours

Wines

Chenin Blanc, Backsberg, Paarl, South Africa, 2017 (White)
Château Méaume, Bordeaux Supérieur, France, 2012 (Red)

The cost of luncheon includes wine and pre-prandial drinks.

***Please note that options B and D are exclusively for vegetarians and may not be combined with A or C.**