

Grand Priory of England & Wales, National Vigil & Investiture: 26th & 27th April, 2019

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 £67.00 Y/N	Ist Course	Main Course	Pudding	INVESTITURE Y/N	Lunch £67.00 Y/N	1 st Course	Main Course	Pudding

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

Cheque enclosed for £ _____ payable to “**ORDER OF ST LAZARUS**” dated ___ / ___ / 2019

OR

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

**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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TRANSPORT TO THE VIGIL

Please do not omit to complete this section

I wish to book ____ seats on the coach from the Cardiff & County Club to the Vigil Service.

I do NOT require a coach seat for the transfer to the Vigil Service.

I wish to book ____ seats on the coach for the journey from the Vigil Service to the Cardiff & County Club.

I do NOT require a coach seat for the return transfer from the Vigil Service to the Cardiff & County Club.

Please note: the coaches will leave from outside the Cardiff & County Club promptly at 5.15pm. Members of the Commandery of Wales will be at the Club and St Margaret's to check numbers and assist. Should you miss the coach please make your own way by taxi to the Vigil Service at Roath St Margaret's, Waterloo Road, Cardiff.

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VIGIL DINNER – THE CARDIFF & COUNTY CLUB

A glass of champagne will be served on arrival.

First Course

- A. Cream of Asparagus Soup with Sour Cream and Wild Mushrooms (V)
- B. Pancetta, Sage, Butternut Squash and Goats' Cheese Rotolo, with a Sweet Garlic Beurre Blanc

Main Course

- C. Roast Middle of Lamb, stuffed with Pine Nuts, Leeks & Red Pepper, served with Pommes Anna and Lamb Juices
- D. Pan Fried Sea Bass, crushed New Potatoes with Crab & Chives, Beurre Blanc (V)

Pudding

- E. Raspberry Crème Brulée
- F. Baked Apple & Almond Pudding with Sea Salt & Vanilla Ice Cream

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Coffee / Tea and Mints

**Please note that the cost of Dinner includes pre-prandial drinks and 2 glasses of wine.
Additional drinks may be purchased from the staff.**

INVESTITURE LUNCHEON – THE CORNERSTONE

First Course

- A. Tomato and Mozzarella Tart with a Basil Cream (V)
- B. Duck and Orange Pate with Melba Toast and a Red Onion Chutney

Main Course

- C. Slowly Braised Welsh Beef in a Rich Gravy served with a Horseradish Potato Cake & Seasonal Vegetables
- D. Vegetable Wellington served with a Red Onion Potato Cake & Seasonal Vegetables (V)

Pudding

- E. Whole Butter Lemon Tart
- F. Chocolate and Orange Mousse

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Coffee / Tea

**Please note that the cost of Luncheon includes pre-prandial drinks and 2 glasses of wine.
Additional drinks may be purchased from the staff.**