

Empire Lodge ladies Night 2017

Date 13th May 2017

Dress Code *Black Tie and Evening Dress*

Price per Person £50

- *8 to 10 per table*

Booking Form

Party Name:

Contact Name:

Address:

.....

Postcode:

Telephone Number:

Email:

Number in Party:

Amount Paid £

Terms and Conditions

All bookings will be confirmed subject to availability in writing once payment has been received

All payments are non-refundable

All dishes on the menu may contain traces of nuts and seeds

Signature:

Date:

Cheques made payable to: Samuel Adjorlolo

BACs payment: A/C 82064628 Sort Code 60 10 34

Email address: samjdj020@aol.com

20 Hall Lane, Hendon, London NW4 4TN, Tel 07961990984

Closing Date: 13th April 2017

Directions: M25 Jct 23, Barnet By Pass, Borehamwood, Hertfordshire, WD6 5PU

Ticket reservation: see booking form

Menu Choice: see Menu Form

Payment, Table Plan and Place cards: Details required before 13th April 2017

Accommodation: Holiday Inn, £79 per double room, inc breakfast

Hotel Booking line: quoting Code S13 Tel: +44(0)2082149988

Order of the evening

Doors and Bar open: 6:00pm

Bar Closes: 1:30am

Reception and Photographs: 6:15pm

Dinner will be served: 7pm

Dancing: 9:30pm

Raffle Draw: 10:45pm

Carriages: 12:00am

Entertainment: TBA

Dress Code: Black Tie and Evening Dress

Thank you in advance for your wonderful support. Looking forward to seeing you all on the 13th May 2017

Yours Sincerely



Dr Samuel Adjorlolo

**Raffle & Donations to support the work of Atorkor Development Foundation
Registered Charity Number 1120603**



Raffle: tickets £10 per envelope – great prizes

Donations

BACs payment: A/C 47955872

Sort Code 60 10 34

Cheques made payable to: Atorkor Development Foundation

Postal Address: ADF - London. 20 Hall Lane, Hendon, London NW4 4TN

Web site: www.adfatorkor.org

Empire Lodge Ladies Night 13th May 2017 Menu Choices

Name	Starter		Main			Dessert	
	Smoked Fish Platter	Butterfly of Melon	Sirloin Beef	Seabass Fillet	Vegetable Lasagne	Trio of Desserts	Mixed Berry & cream Meringue Nest

Here are the menu choices:

Starters:

- Smoked fish platter with horseradish, crème fraiche and granary bread
- Butterfly of melon with honey roasted figs and cinnamon syrup

Mains:

- Peppered roast English sirloin of beef with Yorkshire puddings and gravy
- Seabass fillets marinated in pesto with crushed new potatoes and ratatouille
- Roasted vegetable lasagne topped with melted cheese served with chefs' side salad

Desserts:

- Trio of desserts-Lime cheesecake, banoffee pie and chocolate mousse
- Mixed berry & cream meringue nest with fruit coulis and fresh mint.