



Suffolk Show Vice Presidents' Lunch Booking Form

MENU

First Course

Warm Dingley Dell pork & chorizo salad
Suffolk asparagus, soft boiled egg (V)
Smoked mackerel salad, rye crisp bread
Chicken liver pate, chutney, toasted sour dough

Main Course

Hake fish cake, cucumber salad, lemon dressing
Sutton Hoo chicken breast, parmentier potatoes, seasonal greens
Yellow split pea dal, flatbread, grilled broccoli (V, Ve)
Braised beef, red wine sauce, spring vegetables

Dessert

Chocolate mousse, berry compote, hazelnut praline
Rhubarb meringue, orange & ginger cream
Apple crumble, vanilla ice cream
Two Suffolk cheeses (Baron Bigod, Shipcord), biscuits, apple chutney

Tea & Coffee

3 courses for £33 **** Children under 12, £18

Afternoon Tea

Sandwiches;
Cucumber
Suffolk ham, apple chutney
Smoked salmon, lemon & black pepper

Sausage roll

Carrot cake
Chocolate eclair
Fruit scone, jam & cream

Tea/coffee

£15 per person



Booking Notes:

1. Please fill in the form overleaf, scan and email contact details to events@peterharrisonchef.co.uk, alternatively you can post form to:

Peter Harrison Chef,
Building 726,
Bentwaters Parks,
Rendlesham,
Woodbridge,
Suffolk IP12 2TW

For VP lunch queries only please call 07512 298656 (between 12pm – 4pm).
2. Reservations will be taken on a first come basis and will be accepted up to including Friday 24th May 2019.
3. Full payment to be paid in advance.
4. No reservation will be confirmed without cleared payment. No refunds will be given for non-attendance.
5. Please advise us with your booking of any special dietary requirements or allergies.
6. There will be limited availability for lunch bookings at the show itself dependent on number of tables allocated in advance.
7. The caterer reserves the right to change the menu and is subject to availability.
8. Tables will seat a maximum of ten guests. Should your booking be smaller than this we are unable to guarantee a private table and will fill tables subject to party size. Please note, if you wish to sit with friends this should be confirmed at time of booking as it may not be practical or possible to move tables once these have been allocated.
9. We have a staggered system of times for each sitting. A set number of tables will be available to each time slot and once this allocation is completed, we may have to offer you an alternate dining time. Please make both a first and second choice.

Lunch

Preferred Day	Tick Box
Wednesday 29 th May 2019	
Thursday 30 th May 2019	



Preferred Time	Tick Box First choice	Second choice
11.45am		
12.15pm		
1pm		
2pm		
2.30pm		

Booking	Number	Total
Adults @ £33		£
Children under 12 @ £18		£
	Final Total	£

Afternoon Tea

Date Choice	Tick Box
Wednesday 29 th May 2019	
Thursday 30 th May 2019	

Preferred Time	Tick Box First choice	Second choice
3pm		
3.30pm		
4.00pm		
4.30pm		

Total Guests @ £15 per person	
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	Final Total £
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Suffolk Show Vice Presidents' Lunch Booking Form

Contact Details

Name

Address

Telephone No

Mobile

Email Address

If you would like to be added to our mailing list for upcoming events, please tick the box

Preferred payment to be made by BACS at time of booking.

Account Name: Peter Harrison Chef
Account No: 03418227
Sort Code: 20-98-07

PLEASE USE SURNAME AND INITIAL AS BACS REFERENCE.

WE WILL EMAIL RECEIPT OF BOOKING ONCE ORDER AND MONEY RECEIVED AND CONFIRM VIA EMAIL

Credit card payments can be taken over the phone on 07512 298656 (between 12pm-4pm)

Alternatively, cheques can be made out to and posted to:

Peter Harrison Chef,
Building 726,
Bentwaters Parks,
Rendlesham,
Woodbridge,
Suffolk IP12 2TW.

Cheques will need to be received 7 working days ahead of booking to allow them to clear.
Bookings paid for by cheque will take longer to confirm as bookings are not guaranteed until the cheque has cleared.