

Camberley Kart Club Awards Evening & Dinner Dance Saturday 16th November 2024

MENU

Please print the name of each guest & tick your meal selection, please use a separate form for additional guests. Completed forms to be returned to the office or sent via email to

stephen.maidment@hotmail.com

(no later than Tuesday 2nd November)

(Spaces are limited so bookings will be taken on a first come first served basis.)

Payment may be made by cheque or cash when handed into the office or by credit card/Paypal using the online PayPal link on the web site www.camberleykartclub.com

Adult £35 Child £18

	Guest Name	Guest Name	Guest Name	Guest Name
First Name				
Surname				
Starter Adult				
Bourbon Glazed Pork Belly with sour cream & chive dip (GF)				
Marinated Duck Salad, orange segments, Pomegranate seeds with Hoisin dressing (GF)				
Smooth Aubergine & sun-dried tomato pate served with vegetable cruditees (Vegan)				
Starter Child				
Mini Garlic Bread				
Welsh rarebit (V)				
Main Adult				
Slow cooked Beef Brisket, mixed vegetables, rich roasting gravy and Rosemary roasted Desire potatoes				
Roast Breast of Chicken with sage stuffing, fondant potato, mixed vegetables and white wine jus (GF)				
Roasted Bell pepper stuffed with Spinach & Vegan Cheese Lasagne, Pomodoro Sauce (vegan)				
Main Child				
Homemade Chicken Goujons with skinny chips and fresh green salad				
Homemade Fish fingers, skinny chips and green peas				
Puddings Adult				
Sticky toffee pudding, salted toffee sauce with Vanilla ice cream				
Strawberry cheesecake				
Coconut & Mango Panna Cotta with Peach & Mango Compote (Vegan)				
Puddings Child				
Traditional Ice cream sundae				
Chocolate Brownie and Vanilla ice cream				

Please advise of any special dietary requirements

The Casa are offering us a discounted room rate - Deluxe Double B&B £85, Executive Double B&B £95, please call the Casa direct to book on 01252 873275 please mention CKC TO RECEIVE DISCOUNT.