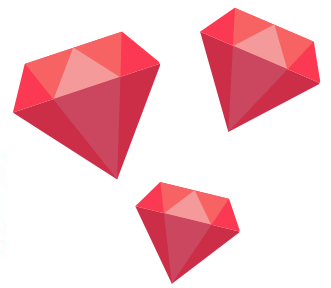


Invitation



You are invited to Seven Springs Diamond Ball.

Date: Friday 10 November 2017

Time: Arrivals from 7pm; meal at 7:30pm

Venue: The Glenwood Suite, Oaklands Hall, Beech View, Hyde, SK14 3DE

Who: Everyone 18+ is welcome - men and women- you don't need to be a member of Girlguiding, Scouting or have ever been to Seven Springs!

Cost: £30 per person

Closing date: 27th October

Dress: Dress up or dress down, whatever makes you happy!

Food and drink: A 3 course-sit down meal (please make your choice on the booking form), coffee & mints are included in the price.
Drinks are available from the bar at your own cost.

Entertainment: Robbie Williams and Michael Bubl  tribute artist.

Transport: Parking is available on-site.

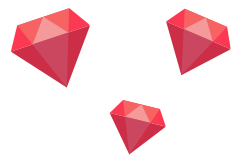
The nearest train station is Godley (on the Manchester to Hadfield line) and is only a 5-minute walk away.

Or why not arrange a mini bus for a group of you to all travel together?

If you want to stay over then the nearest hotels are the Premier Inn, Hyde or the Village Hotel, Hyde

Fundraising: There will be fundraising activities on the night, raising money for our new building.





Please use one booking form per person.

On completion please scan/clearly photograph and e-mail to info@7springs.org.uk and send your payment via Paypal to info@7springs.org.uk.

Or, pop it in the post with a cheque made payable to **Seven Springs OAC** to:

Seven Springs Diamonds Ball c/o Katy Cunliffe, Emmanuel Rectory, 35 Blackwin Street, West Gorton, M12 5LD

Name:	Contact Number:
Email Address:	
I would like to be seated with:	

Please make your choices from the selection below.

If you have any special dietary needs that fall outside this menu please write this clearly on the booking form.

Starters

Leek and potato soup, served with crusty roll and butter (V)	
Chefs pâté, served with homemade spiced apple chutney, salad garnish, warm toast and butter	
Smoked haddock fishcake served with tartare sauce & lemon	
Chilled melon topped with fruits of the forest compote (V)	

Main course

Roast topside beef & home-made Yorkshire pudding served with rich roast gravy & English mustard	
Pan roasted chicken breast wrapped in parma ham, served with a mushroom, white wine cream	
Duo of salmon & plaice served with a tomato & tarragon cream	
Baked mushrooms with garlic & stilton in a puff pastry casket (V)	

All served with roast potatoes and a buttered medley of seasonal vegetables

Dessert

Classic sherry trifle	
Vanilla cheesecake with fruits of the forest compote, and fresh cream	
Sticky toffee pudding, with toffee sauce & vanilla ice cream	