



Keighley Association of Engineers

115th Anniversary Dinner

Friday 8th May 2015

7.00 for 7.30 pm (Lounge Suit)

Chief Guest – Chris Stott Operations Manager – Fab Lab Airedale – Keighley Campus
At Newsholme Manor, Slack Lane, Oakworth, Keighley, BD22 (01535) 642964

Menu:

Starter

- **A. TRADITIONAL PRAWN COCKTAIL** - Succulent Norwegian Prawns served on a bed of lettuce with Marie Rose Sauce or
- **B. BAKED CAMEMBERT** - Baked camembert in crispy coated breadcrumbs garnished with cranberry sauce OR
- **C. PARMA HAM de MELON** - Fanned Melon served with Italian Cured Ham OR
- **D. CHEFS SOUP OF THE DAY**

Main Course

- **E. Le COQ au CHAMBERTAIN** - Breast of chicken cooked in a fine red burgundy wine sauce of bacon, onions and mushrooms or
- **F. SALMON MORNEY** - Salmon cooked in the oven and served in a cheese sauce or
- **G. HOME ROAST BEEF** - Served with gravy and Yorkshire puddings
- or
- **H. VEGETABLE LASAGNA** Lasagne sheets filled with vegetables in a creamy white sauce

Dessert

SELECTION OF CHEF'S HOMEMADE SWEETS

and Coffee/mints

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Reply Slip: Keighley Association of Engineers – 115th Anniversary Dinner 8th May 2015

Name:.....E-mail.....Telephone.....

Please enter the **above details**, and tick the **choices below against each named person**, and return this reply slip as soon as possible to John Pankhurst, 139 Westburn Avenue, Keighley, BD22 6LB email: jpankhurst@totalise.co.uk

Name: 1 _____ 2 _____ 3 _____ 4 _____

Starter	A - B - C - D	A - B - C - D	A - B - C - D	A - B - C - D
Main Course	E - F - G - H	E - F - G - H	E - F - G - H	E - F - G - H
Dessert	Yes or No	Yes or No	Yes or No	Yes or No

Please enclose a cheque for £23.00 per person made payable to Keighley Association of Engineers
(This will not be cashed until the day of the dinner)

* I wish my booking to be confirmed by **please tick 1 of these:** email? Text? Post?
Please add your current email address/mobile phone if you choose either of the first two.