

The Farnborough & Crofton Branch of Orpington Conservative Association



Are delighted to invite Members and Supporters to a very special
three course fundraising dinner.

Wednesday 16th August 2023

Chapter One Restaurant

Farnborough Common

Orpington

BR6 8NF

6:30pm for 7:00pm

£75.00 per person

Gareth Bacon MP will be attending

Due to a strict limit on numbers, all places must be booked and purchased in advance to confirm your reservation

To tempt you further to the delights of Chapter One, the menu for the evening is printed overleaf.

We would be grateful if you could pre-choose your meal

and notify the OCA office by 7th August 2023

Cash Bar available & Raffle



Please return to: Orpington Conservative Association, 6 Sevenoaks Road, Orpington, BR6 9JJ

PAY BY CHEQUE: Made payable to 'OCA' for £..... to reserve places @ £75.00 each for the Chapter One dinner.

PAY BY BACS: Sort Code: 60-16-03 Account No: 73536164 with 'GBDINNER' as the reference.

Amount transferred £..... on/...../2023 for tickets

**PLEASE COMPLETE YOUR FOOD CHOICES ON THE BACK OF THIS REPLY SLIP OR EMAIL THE OFFICE
office@orpingtonconservatives.com**

Name:.....

Address:

Phone:

Email:

For security purposes, please list full names of all attendees

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European Union's General Data Protection Regulation (GDPR)

The information you provide will be used only by the Conservative Party, including its candidates, representatives and associations. We will not give information to anyone else and it will be easy to withdraw your consent at any time. We would like to keep in touch with you and send invitations to events and topical political insights. Please tick the relevant boxes to indicate how you would like to receive this.

Email Phone Post

Menu

STARTERS

Velouté de Poireau et Pomme de Terre

Pressed Ham Hock and Toulouse Sausage Terrine with Black Pudding, Apple Puree, Confit Tomato and Game Chips

Risotto of Wild Mushrooms with Aged Parmesan and Crème Fraiche

MAINS

Miso Glazed Aubergine, Spiced Quinoa, Toasted Pine Nuts, Spring Onions and

Sesame Soya Dressing **(V)**

Irish Beef Wellington, Potato Puree and Braised Red Cabbage with Bordelaise Sauce

Pan-Fried Black Bream, Crushed Potatoes and a Warm Tartar Sauce

DESSERTS

Warm Chocolate Fondant, Poached Cherries in Kirsch and Vanilla Ice Cream

Coconut Panna Cotta with Molasses Roast Pineapple and Mango Sorbet **(Vegan/Gluten Free)**

Selection of Continental Cheeses with Toasted Fruit Bread, Lavash Crackers and Spiced Apple Chutney

Tea, Filter Coffee and petit fours

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Name..... Starter..... Main Dessert

Name..... Starter..... Main Dessert

Name..... Starter..... Main Dessert

Name..... Starter..... Main Dessert

Name..... Starter..... Main Dessert

Name..... Starter..... Main Dessert

Please indicate any special dietary requirements:.....