

*Bluehills  
11 Haygrove Close  
Warminster  
Wiltshire  
BA12 8SL*



1<sup>st</sup> May 2016

Dear ACTC Member

On Saturday June 18<sup>th</sup>, we will be holding our annual awards, dinner and dance evening. This is a chance to celebrate all last years winners, as well as an opportunity to simply spend an evening talking about trialling and enjoying the company of your fellow competitors.

We have once again chosen to return to Padbrook Park, Cullompton. This is a little further South West than we would ideally like, but the value for money has yet to be matched by any other venue.

The ticket price for the evening is £28.00 and can be obtained by returning the form together with your payment. We are limited on spaces and it will therefore be first come, first served, so please don't delay.

For those wishing to stay we have again negotiated a sizeable discount on the rooms and these can be booked for £80.00 for a double room or £65.00 for a single room by phoning 01884 836100. Please ensure you tell them it is for the ACTC Dinner and Dance and again **please book as early as possible**, as although we have reserved a number of rooms they remain limited.

There is a choice of menu this year and the form needs to be completed and returned with your request for tickets. We will also be providing a disco and wine at the table as per previous years.

The evening is open to all trials drivers and riders, so please don't think because you are not an ACTC member you are not invited!

If you have any questions regarding the evening, then please contact Tina Allaway on 07841 877855, or me on 01985 214861.

See you there!

Yours sincerely

A handwritten signature in black ink, appearing to read 'Giles Greenslade'.

Giles Greenslade

# *Tickets and Menu Choices*

Name \_\_\_\_\_

I would like \_\_\_\_\_ tickets at £28.00 each.

For (please name all members of your party)

\_\_\_\_\_  
\_\_\_\_\_

and enclose a cheque for £\_\_\_\_\_.

Please list anyone you would particularly like to be sitting with/near:

\_\_\_\_\_

Cheques should be made payable to Giles Greenslade and sent to the above address.

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Menu Choices – Simply put option number for each course

Name	Starter	Main Course	Desert
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Please note any other special dietary requirements \_\_\_\_\_

# Menu

## *Starters*

***Option One : Marinated Mozzarella and Tomato Press***

Drizzled with a balsamic vinegar and chilli sauce Accompanied with grilled garlic bread

***Option Two : Chicken Liver Pate***

Accompanied with Toasted Brioche and a Red onion Confit

***Option Three : Chef's homemade soup of the day***

From a Selection of Seasonal Soups available

## *Main Courses*

***Option One : Traditional Roast Beef Platter***

Served with its own traditional trimmings

***Option Two : Corn Fed Chicken Breast***

Chicken Breast Fillet with a White Wine and Cream Sauce Accompanied with a Herbed New Potato Cake

***Option Three : Fillet of Sea Bass Provencale***

Fillet of Sea Bass with Tomatoes and a green herb oil. Accompanied with Steamed New Potatoes

***Option Four : Mediterranean Vegetable Lasagne***

Home made Lasagne with Provencale Ratatouille served with a Mixed Side Salad and Garlic Bread

## *Desserts*

***Option One : Traditional Lemon Tart***

*Served with Clotted Cream*

***Option Two : Chocolate Brownie***

*With a warm Chocolate Sauce and Vanilla Ice Cream*

***Option Three : Warm Apple Tartan***

*Accompanied with Clotted Cream*