



BRITISH SHOW PONY SOCIETY SCOTTISH BRANCH LTD
DINNER DANCE & POINTS PRESENTATION

AIRTH CASTLE HOTEL & SPA, AIRTH, STIRLINGSHIRE FK2 8JF – TEL 01324 831411
13TH NOVEMBER 2021 - 6.30PM FOR 7.00PM
PROSECCO OR BOTTLE OF BEER SERVED ON ARRIVAL, SOFT DRINK FOR CHILDREN

Please complete the section below and menu option for each member of your party.
Return to Helen Outram, 19 Rashierig, Broxburn, West Lothian EH52 6AN Tel: 07805 259804
by Friday 8th November 2019

Cheques made payable to Helen Outram or Bank Transfer to Mrs Helen Outram Account No: 77521860
Sort Code: 87-70-24 (Please use main party member's name as reference when making a bank transfer)

Cost of Tickets : Adult £30.00 Child £20.00

Number of Dance Tickets Required: Adult Tickets _____ Child Tickets _____

Seating Preference (we will endeavour to honour each request):

Please state who you would prefer to be seated with _____

Do your children want to be seated at the children's table? _____

Adult Member Name and Address _____

Tel Number: _____ Email _____

*Rooms are available at a Discounted Rate of £49.50 per person Bed & Breakfast based on 2 guests sharing a room.
£25.00 single supplement applies*

Children under 12 years stay complimentary Bed & Breakfast when sharing with 2 adults

Children 13-15 years will be charged £15.00 Bed & Breakfast when sharing with 2 adults

PLEASE BOOK DIRECTLY WITH HOTEL STATING YOU ARE ATTENDING THE BSPS SCOTLAND DINNER DANCE

PLEASE COMPLETE A MENU CHOICE FOR EACH MEMBER OF YOUR PARTY, SELECTING ONE ITEM FROM EACH COURSE. CHILDREN CAN CHOOSE FROM THEIR OWN MENU OR SELECT A SMALLER PORTION FROM THE ADULT MENU. (Depending on the number of people in your party please print additional sheets if necessary)

ADULT MENU / CHILD'S SMALLER PORTION (delete as necessary)

Starter:

Chicken Liver Pate, Red Onion, Red Onion Marmalade, Brioche Toast

Carpaccio of Melon, Elderflower, Lime & Mint Syrup, Raspberry Sorbet (v)

Main Course:

Lemon Roast Hand Cut Chicken Supreme, Garlic Fondant Potato, Honey Roast Vegetables,
Thyme & Shallot Jus

Oven Roast Scottish Salmon Fillet, Thyme Roast Baby Potatoes, Wilted Greens, Baby Caper,
White Wine Cream Sauce

Roast Vegetable & Pesto Filo Strudel, Rocket & Balsamic Dressing (v)

Dessert:

Mint Chocolate Cheesecake, Mint Syrup, Chantilly Cream

White Chocolate Mousseline, Dark Chocolate & Ginger Crumble

ADULT MENU / CHILD'S SMALLER PORTION (delete as necessary)

Starter:

Chicken Liver Pate, Red Onion, Red Onion Marmalade, Brioche Toast

Carpaccio of Melon, Elderflower, Lime & Mint Syrup, Raspberry Sorbet (v)

Main Course:

Lemon Roast Hand Cut Chicken Supreme, Garlic Fondant Potato, Honey Roast Vegetables,
Thyme & Shallot Jus

Oven Roast Scottish Salmon Fillet, Thyme Roast Baby Potatoes, Wilted Greens, Baby Caper,
White Wine Cream Sauce

Roast Vegetable & Pesto Filo Strudel, Rocket & Balsamic Dressing (v)

Dessert:

Mint Chocolate Cheesecake, Mint Syrup, Chantilly Cream

White Chocolate Mousseline, Dark Chocolate & Ginger Crumble

CHILDREN'S MENU

Starter:

Cheesy Garlic Bread and Side Salad (v)

Main Course:

Chicken Breast Goujons, Sweet Chilli Sauce, Skinny Fries

Dessert:

Chocolate Brownie Sundae

CHILDREN'S MENU

Starter:

Cheesy Garlic Bread and Side Salad (v)

Main Course:

Chicken Breast Goujons, Sweet Chilli Sauce, Skinny Fries

Dessert:

Chocolate Brownie Sundae

Please advise of any dietary requirements below:
