

The National Park Societies Annual Conference 2017

Non-residential day delegate booking form

Delegate Name: _____

Organisation: _____

Position/Job Title: _____

Email: _____

Please confirm by ticking the box that you agree for the above to appear on information given out at the Conference

Contact address: _____

Postcode: _____

Mobile phone: _____

These details will not be given out at the Conference.

Please specify any special access needs: _____

Study Tours: Please indicate your preference for the study tour (A, B, C or D) which we will endeavour to meet.

First Choice: _____ Second Choice: _____

Please list up to 3 issues you would like the chance to discuss during the conference – we will publish these so that other interested delegates can seek you out (as suggested after Yorkshire Dales conference):

1

2

3

Terms & Payment - Payments are non-refundable. You are advised to take out your own cancellation insurance in case you are unable to attend. Timings and details of tours/speakers may be changed due to circumstances outside our control.

I/we confirm that I/we have read the above terms and that I/we understand that payments are non-refundable in the event of cancellation.

Signed: _____ Date: _____

I enclose a cheque made payable to 'New Forest Association' for the full amount of £150

Please post both pages of your completed form with cheque to: National Park Societies Conference, 34 Avenue Road, Lymington SO41 9GJ. For queries ring Sheila Ward on 01590 671205 (except 12th June – 14th July) or email eventsnewforest@gmail.com

There is ample car parking at Balmer Lawn Hotel.

Please go to page 2: Dinner menu choices and other options for non-residential delegates

MEALS AND OTHER INFORMATION FOR DAY DELEGATES

Special dietary needs: Please give details _____

Menu choices: Please tick	Choices
Thursday dinner:	
Starter	
Roasted Italian Tomato Soup, Vino Cotta	
Ham Hock Terrine, Piccalilli, Toasted Sour Dough	
Warm Leek & Gruyere Tart, Salsa Verdi	
Hot Smoked Trout Fillet, Chard Gem Lettuce, Caper Dill Crème Fraiche	
Main course	
Confit Duck, Gratin Potato, Green Beans, Truffle Honey Dressing	
Chive Crusted Fillet of Cod, Dijon Mash, Lobster Cream Sauce	
Roasted Rump of Hampshire Lamb, Fondant Potato, Green Beans, Smoked Red Wine Sauce	
Roasted Butternut Squash, Thai Green Vegetable Curry, Basmati Rice	
Dessert	
Glazed Lemon Tart, Raspberry Sorbet	
Poached Pear, Brandy Zabaglione, Shortbread Biscuit	
Passionfruit Cheesecake, Dark Chocolate Ice Cream	
Lemon Grass Brûlée, Ginger Lime Leaf Biscuit	
Friday dinner:	
Starter	
Spiced Carrot Soup, Coriander Crème Fraiche	
Free Range Chicken Liver Parfait, Red Onion Confit, Toasted Brioche	
Beetroot Cured Salmon, Herb Salad, Horseradish Dressing	
Marinated Artichoke, Pecorino Truffle Salad	
Main course	
Red Wine Marinated Chicken, Fondant Potato, Wilted Greens, Pancetta Mushroom Jus	
Braised Blade of Beef, Herb Mash, Roasted Root Vegetables, Red Wine Sauce	
Pan Roasted Sea Bass, Onion Sesame Seed New Potatoes, Green Beans, Lemon Butter Sauce	
Plum Tomato & Basil Tart with Parmesan, Watercress Salad	
Dessert	
Belgium Dark Chocolate Tart, Clotted Cream, Chocolate Sauce	
Buttermilk Panna Cotta, Berry Compote, Almond Tuille	
Lemon, Lime Cheesecake, Confit Lemon, Orange Curd	
Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce	

Packed lunch for Saturday 14th October: If you need to leave before the buffet lunch on Saturday and will require a packed lunch instead of the buffet lunch, please tick here:

Thursday afternoon, Saturday afternoon and Sunday morning activities for delegates:

please tick if you wish to take part:

- Thursday afternoon led walk - 1½ hours
- Saturday afternoon: led walk – 2 hours
- Sunday morning: Golf Morning (£50 p.p. including lunch, payable later)
- Sunday morning: led cycle ride on Forest tracks/quiet roads
(please book your own cycle hire **with hotel in advance 01590 623116**)