

# The Cathedralians Society



## ANNUAL REUNION DINNER

The Bristol Hotel, formerly Jury's,  
Prince Street, Bristol, BS1 4QF

**Saturday 27<sup>th</sup> March 2010**  
**6.30 pm for 7.00 pm,**  
**finishes at 11.30p.m.**

You are very warmly invited to the Annual Reunion Dinner on Saturday 27<sup>th</sup> March 2010. It's the most important date in the Society's calendar and it provides an opportunity not only to enjoy a good meal in excellent company but also to meet up with friends and School staff, indulge in a little nostalgia and above all to celebrate the fact that we've all attended a remarkable School!

- ✧ Our speakers will include Stephen Parsons, Chairman of the Governors as guest speaker, the Heads of School and the School Principal, Neil Blundell, who will be keeping us up to date with events at Bristol Cathedral Choir School. The Society will be conferring Honorary Membership on Peter Bond in recognition of his 40 years at BCS and BCCS teaching Classics, introducing hockey, editing The Cathedralian..... and much more.
- ✧ Wives, husbands, partners and friends are welcome. Dinner Jackets or Lounge Suits are requested for gentlemen and Evening/Cocktail Dresses for the Ladies.
- ✧ School musicians will be playing for us prior to/during the meal and there will be ample time to mingle and chat after the formal dinner and speeches as the bar will not close until 1.00 am!
- ✧ Invite your friends, make it a real reunion by booking a table for your year and win a bottle of champagne, donated by the President, for a full table of ten first time attendees.
- ✧ Tickets are £30 or £25 for leavers from 2005-9 for an excellent four course meal followed by coffee and mints. **Please make your menu choices on the back of this booking form.** The full menu will also be posted on the Society website.
- ✧ **Make your booking now and don't let another engagement get in the way of this major event.**
- ✧ Return the booking slip below with your cheque made out to "The Cathedralians Society" by 27<sup>th</sup> Feb.
- ✧ Bookings can also be made by e-mailing Roger Sharp at [rodger.sharp1@tiscali.co.uk](mailto:rodger.sharp1@tiscali.co.uk)

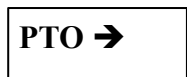
✧ Two of you can stay at The Bristol with full breakfast for £80/night **...so don't delay, BOOK TODAY!**

✂ ..... ✂  
To: Roger Sharp, Treasurer, The Cathedralians Society, 3 Albert Road, Staple Hill, Bristol, BS16 5LA

Please book ..... place(s) @ £30.00 each for the Annual Reunion Dinner on Saturday 27<sup>th</sup> March 2010. For those who left school on or after 2005 the concessionary price is £25 each.

I shall be bringing ..... as my guest(s)  
I enclose cheque for £..... I would like to share a table with .....  
Name..... Tel No ..... E-mail address .....  
Any special dietary needs? Gluten free/Other .....

**PLEASE RETURN THIS FORM BY SATURDAY 13<sup>th</sup> MARCH 2010**



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PLEASE CHOOSE A STARTER, MAIN COURSE AND DESSERT

<b>STARTERS</b>	<b>1</b>	ROASTED VINE TOMATO AND BASIL SOUP with foccica croutons
	<b>2</b>	ROSETTE OF SMOKED SALMON & TROUT – Smoked trout, horse radish and brandy mousse wrapped in smoked salmon with cucumber
	<b>3</b>	BEEF TOMATO BUFFALO MOZZARELLA & AVOCADO SALAD with basil & toasted pine nut dressing

<b>MAIN COURSES</b>	<b>1</b>	HONEY GLAZED GLOUCESTER PORK LOIN with apricots, buttered Savoy cabbage stuffing, chateau potatoes & sage scented gravy
	<b>2</b>	CRISPY DUCK CONFIT – Gressingham duck leg, colcannon mash, star anise and pink peppercorn sauce
	<b>3</b>	BAKED LOIN OF COD on a west country potato cake with avocado, lemon, capers & cherry tomatoes
	<b>4</b>	BAKED AUBERGINE, filled with Ratatouille glazed with Parmesan cheese and roasted pine nuts with tomato sauce

<b>DESSERTS</b>	<b>1</b>	STICKY TOFFEE PUDDING with banana ice-cream
	<b>2</b>	CARAMELISED LEMON TART with Cornish clotted cream
	<b>3</b>	WHITE & DARK CHOCOLATE BAVAROIS with mango and raspberry sauce

The Dinner will also include a selection of local cheeses with celery and grapes followed by  
Coffee and Mints

House wines at £15.00 per bottle can be ordered at the wine table in the bar before the meal

✂.....✂

**Please fill in your choices before you send back your booking form**

**If you have already made a booking please let Roger Sharp know your menu choices**

NAME	STARTER	MAIN COURSE	DESSERT

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<b>PTO →</b>
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