

NATIONAL COUNTRY LINK WEEKEND AUTUMN 2024

organisation or group

PLEASE READ CAREFULLY AND FILL IN REQUIRED DETAILS. ONE FORM PER PERSON

Return the completed form and cheque payable to National Country Link Weekend before September 22^{nd} 2024 to:

Philip Charles, 3 Birchwood Rise, Abbots Bromley, Rugeley, Staffs, WS15 3EA
Name:
Address:
Postcode:
Telephone No:
Mobile No:
Email Address (print)
I am a member of
I wish to share a double/twin/family room with (name and group)
Single Room required Yes/No* with Bath/Shower* *Delete as applicable
Please tick if this is the first Country Link Weekend you have attended
Any special Dietary Requirements?
In returning this form you are agreeing to the Weekend Organisers retaining your personal data for the purposes of running the event, your data will not be shared with another



Name:			
Telephone No. email address:			
	Cost	Choice	Total
Weekend Friday November 1 st to Monday November 4 th 2024			£290.00
SATURDAY			
Trip 1 Farm Walks	£12.00		
Trip 2 Walk to Pontcysyllte Aqueduct	£5.00		
Trip 3 Boat Trip to Pontcysyllte Aqueduct	£17.50		
Second choice trip number			
Do your own thing			
SUNDAY			
Trip 1 Walk to Valle Crucis Abbey	£5.00		
Trip 2 Local History Tour (a) 10.00am	£6.00		
(b) 12 noon	£6.00		
Trip 3 Chirk Castle (Free if National Trust member)	£16.00		
Second choice trip number			
Do your own thing			
TOTAL COST OF THE WEEKEND			
Less refund if you attended the Ayrshire weekend	-£28.00		
Extra nights (B&B) Thursday October31st *			
Monday November 4 th *			
TOTAL DUE			

I am willing to act as a driver on the trips that I have booked: Yes/No*

Menu Choice

Starters	Mains	Desserts
Soup	Roast Pork	Profiteroles
Pate	Aubergine	Hot Sponge
Brie Wedges	Cod	Ice Creams
	Steak	Fudge Cake

^{*}Delete what is not required

Sunday Gala Dinner Menu Choices

Pick one of each and circle your choice on the return form

Starters

Homemade Tomato Soup

Homemade Farmhouse Pate with Melba Toast and Red Onion Chutney

Deep Fried Brie Wedges with Cranberry Sauce

Mains

Roast Pork with Sage and Onion Stuffing and Apple Sauce

Aubergine stuffed with Cous Cous

Grilled Fillet of Cod with a Lemon and Dill Butter

Braised Steak marinaded and served in a Red Rich Red Wine Sauce

Desserts

Chocolate Profiteroles with Cream

Hot Sponge served with Custard

Trio of Ice Creams

Chocolate Fudge Cake and Cream