Office Use Only	
Date Received:	
Acknowl:	
Payment:	

2026 Season Awards Ceremony and Dinner

Saturday, January 23rd, 2027

Celebrating the achievements of our members, with fellow drivers, friends and partners. Smart Attire Only

Completed forms to be returned to: info@classicsportscarclub.co.uk

1. PERSONAL DETAILS – The name of the person responsible for your booking

Name:		Contact Nº	
Email Address			

2. NAMES OF THOSE IN YOUR PARTY AND THEIR DINNER CHOICES - closing date for bookings, Friday 18th December 2026.

Names	Dinner option (Y/N) Please Circle	Dietary requirements? *Please list below*	Menu Options on Page 2 Please Circle		
			Starter	Main	Dessert
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C
	Y (£68) / N (£28)		A / B / C	A / B / C	A / B / C

Which Series/Championship is your party associated with?

Do you have any seating preference? *The venue recommends tables of no more than 8*

3. PAYMENT DETAILS - sorry there are no refunds available after Friday 18th December.
For security, if returning this form by email, please phone through your card details to us on 01225 810655

Please debit my Credit/Debit card (we regret we are unable to accept AMEX, Cheques or Cash):

Full Card Number:

Expiry Date:

3 Digit Security Number:

MENU

Starter

A. Chicken and Chorizo Ballotine Wrapped in Parma Ham **(GF)**
With Charred Spring Onion and Basil Dressing

B. Curried Butternut Squash Soup **(VE/GF)**

C. Caramelised Red Onion and Goats Cheese Tart **(V)**
with Micro Herbs, Honey and Wholegrain Mustard Dressing

Main

A. Parmesan and Sesame Crusted Salmon
with Garlic Crushed New Potatoes, Asparagus and a Lemon Dill Beurre Blanc

B. Feather Blade of Beef **(GF)**
with Dauphinoise Potato, Carrot & Parsnip Puree, Bourguignon Sauce and British Red Cabbage.

C. Mushroom Sweet Potato and Lentil Dhansak **(VE/GF)**
with scented rice and vegetable Kofta

Dessert

A. Chocolate and Salted Caramel Torte **(VE)**
with Raspberry Sorbet

B. Coconut and Passion Fruit Pannacotta **(VE/GF)**
with Chargrilled Pineapple, Mango Compote and Toasted Coconut

C. Warm Sticky Toffee Pudding **(V)**
with Butterscotch Sauce and Crème Chantilly.

V – Vegetarian **VE** – Vegan **GF** – Gluten Free

If you have any concerns regarding food allergens, please detail on the booking form.