

We would like to invite you to

The Farriers' Ball

to be held on Saturday 3 March 2012, 7.30pm for 8.00pm
at Trinity Park, Ipswich.

Dinner and Dancing to the 'Serious Hat Band' - £50.00 per person, tables of ten.

Tables will be allocated on a first come, first served basis and no reservations will be taken until full payment has been received. Please make cheques payable to 'Trinity Park Events Limited'.

Proceeds from this event will support the charitable objectives of the Suffolk Agricultural Association, including farriery training events.

Menu

Coarse Farmhouse Pâté served with Rosemary Toasts



Sirloin of Suffolk Beef with Home-Made Yorkshire Pudding
served with a Pan Gravy, Roast Potatoes and Seasonal Vegetables



Traditional Apple Pie served with Chantilly Cream



One Cheeseboard, with a Selection of British Cheeses, Per Table

(Vegetarian menu option available on request)

To pre-order your wine, please complete and return the separate form.

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Booking Form – The Farriers' Ball – Saturday 3 March 2012

Name:.....

Address:

.....

Telephone:..... Mobile:.....

E-mail:

Please reserve table(s) at the Farriers' Ball on Saturday 3 March 2012.
I enclose a cheque(s) to the value of £..... (£500.00 per table), made payable to 'Trinity Park Events Limited'.

Special Dietary Requirements eg Coeliac

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Please return this form, with full payment, to Elizabeth Payne, Suffolk Agricultural Association, Trinity Park, Felixstowe Road, Ipswich, Suffolk IP3 8UH, **not later than 10 February 2012.**



TRINITY PARK

CONFERENCES & EVENTS

WHITE WINES

- 1 - Santa Carolina, Chardonnay £14.50
(Chile) - 13.0% ABV - (3)
Easy drinking. Citrus and tropical fruits with a hint of oak
- 2 - Giotto, Pinot Grigio, delle Venezie Botter £15.00
(Italy) - 12.0% ABV - (2)
Bright youthful lime and lemon notes characterise this classic Italian wine
- 3 - Kumi, Sauvignon Blanc £14.50
(South Africa)- 13.5% ABV - (2)
Refreshing citrus and gooseberry flavours with herbal hints
- 4 - Rioja Larchago, Blanco £17.50
(Spain) - 12.5% ABV - (1)
Very well balanced, elegant fruit, tasty and fresh

SPARKLING WINES

- 13 - Adnams Fizz, Chardonnay Brut £21.50
(France) - 12% ABV - (3)
Light, elegant, sparkling Chardonnay. Appetising, crisp and refreshing
- 14 - Adnams Fizz, Rosé Brut £21.50
(France) - 12% ABV - (3)
Delightfully deep pink in colour with aromas and flavours of crushed strawberries. The perfect aperitif

CHAMPAGNE

- 15 - Adnams Selection Champagne, Brut £39.00
(France) - 12% ABV - (2)
Fresh, yeasty aromas, stylish elegance of flavour. True character of fine Champagne

(Prices include VAT - All bottle sizes 75cl)

Sweetness:- 1= Driest 9= Sweetest Body: L= Light M= Medium F=Full

RED WINES

- 5 - Santa Carolina, Cabernet Sauvignon £14.50
(Chile) - 13.0% ABV - (M/F)
Easy drinking, plummy red fruit notes. Touch of spice
- 6 - Giotto Merlot, delle Venezie £15.00
(Italy) - 12.0% ABV - (M)
Fresh, ripe crushed berry fruit flavours
- 7 - McGuigan, Private Bin Shiraz £17.00
(Australian) - 13% ABV - (M)
Full flavoured and spicy ripe fruit, soft and approachable
- 8 - Rioja Larchago, Tempranillo £18.50
(Spain) - 13.5% ABV - (M)
Fresh and vibrant, easy drinking Rioja with a touch of spice

ROSÉ WINES

- 9 - Santa Carolina, Cabernet Sauvignon Rosé £15.00
(Chile) - 12.5% ABV - (3)
Bright, off dry, strawberry and raspberry fruit flavours
- 10 - Giotto Pinot Grigio Rosé £15.00
(Italy) - 12.5% ABV - (2)
Dry, strawberry flavours, crisp and refreshing
- 11 - Three Pebbles Bay, Zinfandel Rosé £15.00
(Californian) - 9.5% ABV - (5)
Really good blush, easy drinking with hints of strawberry flavours and a soft finish

STILL - £2.50 BOTTLED WATER SPARKLING - £2.50

<input style="width: 95%;" type="text"/>	TOTAL ORDER VALUE	<input style="width: 95%;" type="text"/>
£		

For pre-ordering wine please indicate the quantities required above and your wine will be placed on your table/s prior to dinner being served. Please FULLY complete:

Title of Event..... **The Farriers' Ball**..... Date of Event..... **Saturday 3rd March 2012**

Company Name.....

Person booking..... Table Number (if known).....

Billing Address.....

.....Postcode.....

Phone Number..... Email.....

Credit Card payments: Card Type..... Name on Card.....

Card Number (16 digits).....

Valid from..... Expiry Date..... 3 digit security..... Issue Number (where applicable).....

If paying by cheque, please make cheques payable to Trinity Park Events Limited

Please return completed form to: Kevin Long, Trinity Park Events Limited, Trinity Park, Felixstowe Road, Ipswich, IP3 8UH. Telephone 01473 707127

Alternatively by email to: kevin.long@trinityparkevents.co.uk - PLEASE RETURN NO LATER THAN MONDAY 27th FEBRUARY 2012