

MAX MILLER APPRECIATION SOCIETY'S

125/21 ANNIVERSARY DINNER

IN THE

PAGANINI ROOM, OLD SHIP HOTEL, BRIGHTON

SATURDAY 16 NOVEMBER 2019: 7pm to 12am

~ BOOKING FORM ~

Tickets for dinner/cabaret	No. of tickets	Price	Total
Non-member		£50	
Max Miller Appreciation Society member		£46	
TOTAL		£	

Name (Print):	Phone No.
Email:	

How to pay:

Please enclose (tick boxes)

- Cheque payable to MMAS
- A stamped addressed envelope for delivery of tickets
- Completed *Menu Choice Form*

And send to:

MMAS
E1, Marine Gate,
Marine Drive,
Brighton,
BN2 5TN

Tel. 01273 603308

Email: terry@maxmiller.org

~ MENU CHOICE ~

Enter name and tick choices

	Choices	Name	Name
	
STARTER	Roasted butternut and sweet potato soup (v, ve, df, gf)		
	Parma ham and melon		
MAIN	Daube of beef cooked in red wine and thyme with fondant potato, seasonal vegetables, confit shallots, beef sauce		
	Layered vegetable tian, roasted vine cherry tomatoes, sun-dried tomato sauce (v, ve)		
DESSERT	Sticky toffee pudding, butter-scotch sauce, popcorn		
	Raspberry frangipane tart (v, ve)		
	Cheese & biscuits		

Drinks included:

- 1 glass sparkling wine on arrival
- ½ bottle wine per person with meal

To finish:

- Coffee & mints

As Max used to say, "It's all clever stuff, no rubbish!"

IN CABARET

Brandyn Shaw and His Rhythm Makers recreate and celebrate the glamour, elegance and verve of the Golden Era of British dance bands.

On their last visit in 2015 the diners gave Brandyn Shaw and His Rhythm Makers a standing ovation.

This is what some of the guests wrote.

We thoroughly enjoyed the cabaret last night. It was just up our street.

John Palmer

Another brilliant Max Miller Convention week-end.

Annie Macmillan

What a show, an act in entirely the right style and presentation.

Brian & Kathleen

Another triumphant Convention weekend for MMAS.

Vic Chapman