



MAX MILLER APPRECIATION SOCIETY'S
26TH. ANNUAL LUNCHEON/CABARET

SUNDAY 16 NOVEMBER 2025 FROM 12 TO 5PM
IN THE OLD SHIP HOTEL, KING'S ROAD, BRIGHTON



BOOKING FORM

MENU CHOICES		Name	Name	Name
	
STARTERS	Smoked mackerel paté, mixed leaf salad, toasted ciabatta			
	Chicken liver parfait, piccallili, toasted ciabatta			
	Cherry tomato bruschetta with pesto			
MAINS	Traditional roast chicken, roast potatoes, maple roasted root vegetables, Brussels sprouts, pigs in blankets, cranberry stuffing slice, sage and thyme gravy. Upgrade to roast beef £13.00 per person supplement.			
	Butternut squash and pumpkin seed nut roast, roast potatoes, maple roasted root vegetables, Brussels sprouts, sage and thyme gravy. GF DF VEGAN			
	Parsley and lemon crusted cod loin, crushed new potatoes, maple roasted root vegetables, dill cream sauce			
DESSERTS	Biscoff cheesecake, white chocolate mousse			
	Chocolate orange tart, cherry compote			
	Lemon tart, fresh strawberry compote (v)			
	Cheese-board in lieu of desserts, £7 supplement			

Included half bottle of wine or two bottles of beer or soft drinks per person. Tea/coffee will be served at the end of the meal.

Name (Print)		Email		
		Phone Number		
Number of tickets	Non-members	£60.00	
	Members	£55.00	
	<u>Optional</u> roast beef	£13.00	
	<u>Optional</u> cheese & biscuits platter	£7.00	
TOTAL			£	

How to pay: Please enclose (tick boxes)

- ☐ Cheque payable to MMAS or Pay Online go to: www.TicketSource.co.uk/Max-Miller
- ☐ A stamped addressed envelope for delivery of tickets (not required for online bookings)
- ☐ This completed Menu Choice Form

and send to: MMAS, E1 Marine Gate, Marine Drive, Brighton, BN2 5TN
Email: mmas.brighton@live.co.uk Phone: 01273 603308

Please note the Day commences at 12pm in the Regency Suite when members gather for the AGM.
The bar will be open for pre-luncheon drinks.

The Old Ship Hotel offers special overnight rates for members and their guests. Contact hotel directly on 01273 329001