



MAX MILLER APPRECIATION SOCIETY'S
24TH. ANNUAL LUNCHEON/CABARET
 SUNDAY 12 NOVEMBER 2023 FROM 12 TO 5PM
 IN THE OLD SHIP HOTEL, KING'S ROAD, BRIGHTON



BOOKING FORM

Enter name and tick choice

MENU CHOICES		Name	Name	Name	Name
	
STARTER	Ham hock and pea terrine served with pickled vegetables, pea puree and crispbread				
	Cherry tomato and red onion tart with vegan cheese served with a pumpkin seed pesto and roquette basil salad (vegan)				
MAIN	Garlic and thyme marinated chicken supreme served with pommes Anna, maple glazed carrots, grilled courgette, red wine and Madeira jus				
	Butternut and lentil wellington served with torched broccoli, grilled courgette and a pomegranate dressing (vegan)				
DESSERT	Chocolate cheesecake served with a strawberry cream and topped with honeycomb				
	Raspberry frangipane tart with a Morello cherry compote (vegan)				
	Cheese & biscuit platter £6.00 supplement				

To finish coffee and mints (Order drinks for the table at the bar)

Name (Print)		Email		
		Phone Number		
Number of tickets	Non-members	£55.00	
	Members	£50.00	
	<u>Optional</u> cheese & biscuits platter	£6.00	
TOTAL			£	

How to pay: Please enclose (tick boxes)

Cheque payable to MMAS or pay online Go to: [TicketSource.co.uk/Max-Miller](https://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. This will be followed by John Henty Presents. The bar will be open for pre-luncheon drinks and orders for the dining table

The Old Ship Hotel offers special overnight rates. A standard room for double occupancy with breakfast £80, fully pre-payable, non-refundable, non-transferable. If fully flexible £95. Contact hotel directly 01273 329001.