

**Re. The Starlight Circus Ball, Saturday 2nd March 2019**

Dear Guest

Thank you for booking your table for The Starlight Circus Ball on Saturday 2nd March 2019. Please find The Starlight Circus Ball menu options, below. If you could please ask your guests what starter and main they would like and email it back to us before the 30th January 2019, please. You will receive an email confirmation once we have received your menu orders.

We will be emailing you the wine list in January to give you the opportunity to order your wines, that will be ready and waiting on your table on arrival.

If you are a corporate booking a table and have paid to be a Gold or Silver table sponsor, we will email you shortly to ask for your artwork for your advert.

There are still some Sponsorship and advertising opportunities, please contact us at [starlight@selfhelpafrica.org](mailto:starlight@selfhelpafrica.org) if you are interested.

Thank you for supporting Self Help Africa, we look forward to seeing you on the night.

Best wishes and man thanks for your support,

**The Starlight Circus Ball Committee**

Catherine Gray, Monica Morison, Rebecca Prytherch, Charlotte Neal, Kate Jones, Beth Taylor, Helen Franklin, Kate Davies, Jess Simmonds, Tiffany Corbet, Sasha Ford, Kimberley Burbidge, Anna Russell, Lindsay Jenkins, Angharad Jones, Karen Jones, Toria Richardson, Leanne Carvell Shepherd, Louise Taylor, Alison Kidson, Beth Taylor, Emily Bell

**Menu Options for The Starlight Circus Ball Sat 2nd March 2019**

***RSVP 30th January 2019***

**Host Name: --------------------------------------------**

**Address: --------------------------------------------**

**--------------------------------------------**

**--------------------------------------------**

**Email: --------------------------------------------**

**Mobile No: --------------------------------------------**

**Ball Menu**

**Starter**

King prawn and mango salad, crispy tempura prawn, chargrilled baby gem, sweet chilli and chive Marie Rose sauce

Or

Avocado and mango salad, crispy tempura vegetables, chargrilled baby gem, sweet chilli and chive Marie Rose sauce

**Main Course**

Garlic and thyme marinated sirloin, braised red cabbage, carrot puree served with a rich red wine sauce

Or

Asparagus and wild mushroom Mille feuille, braised red cabbage, carrot puree, tarragon cream sauce

Served with dauphinoise potatoes, roasted carrots and parsnips

**Pudding**

(Large Shared Puddings),

Giant pavlova topped with Chantilly cream, exotic fruit and drizzled with chocolate

&

Treacle sponge pudding with English custard (large pudding per table)

Tea coffee and chocolates

**Please read the next page and fill in as required**

**Guests’ Menu Choices**

Please email this back to: [starlight@selfhel](mailto:starlight@selfhel)pafrica.org before 30th January 2019 for any other information please call 01743 277170.

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| --- | --- | --- | --- | --- |
|  | **Name** | **Starter** | **Main** | **Dietary requirements** |
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