

**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 course 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 many 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 and Email Addresses**

Please email your guests’ menu choices and email addresses to us at: [starlight@selfhel](mailto:starlight@selfhel)pafrica.org before 30th January 2019. Please click here to download this email and form. For any other information please call 01743 277170.

Please only include your guests’ email addresses if they have given you consent to pass them on to us. We will only use them to send your guests information about the event, e.g. how to register to take part in the silent auction and when it opens, which will be before the night itself.

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| --- | --- | --- | --- | --- | --- |
|  | **Name** | **Starter** | **Main** | **Dietary requirements** | **Email addresses** |
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Please note that the event will be filmed and photographed - if you or your guests do not give permission for images or film to be used in future publicity, please let us know.

I would be interested in sponsoring a table for £100.