**TOTTONIANS RUGBY CLUB**

**PRESENTS**

**PLAYERS PRESENTATION BALL 24/25 SEASON**

To include 3 course meal and dancing until 12am

**Friday 13th June 2025 – The Novotel, Southampton**

Arrival 6.30pm Sit Down/speeches promptly 7pm Bar open till 12.30am

Dress Code: Preferably Dinner Jacket/Lounge Suit for the Gentlemen

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| Name: | Contact No: |

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| Address:  Email: | | | |
| Name of all persons on Table (Tables seat 8/10)  Menu choice against name please, Menu overleaf: | | | |
| Name | Menu | Name | Menu |
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No of Tickets Req. @ £45.00 per person Total

£

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| PLEASE RETURN YOUR COMPLETED FORM TO: [michellehausen@aol.com](mailto:michellehausen@aol.com) OR POST TO: Poona Lodge, Old Romsey Road, Cadnam, Southampton, SO40 2NP.  PLEASE MAKE PAYMENT BY BANK TRANSFER TO: TRFC, Account No: 50239550, Sort Code: 20-79-25 – quoting ‘Surname/PB’ as reference, OR pay by card/cash at the club.  ALL PAYMENTS PLEASE BY FRIDAY 23RD MAY 2025. NO REFUNDS WILL BE MADE AFTER THIS TIME. PLEASE ADVISE OF ANY SPECIAL DIETARY REQUIREMENTS OR ANY SPECIAL SEATING ARRANGEMENTS. |

**MENU**

**Please choose 1 option on all three courses and write against your name on booking form.**

**Starter:**

Ham Hock and pea terrine served with apricot jelly, pickled cucumber and seasonal salad GF

**or**

Caprese salad topped with toasted blue poppy seeds GF,VG

**Main:**

Thyme and lemon crusted salmon accompanied by braised baby gem, semi-dried cherry tomatoes, garlic steamed potato and a warm hollandaise sauce. GF available

**or**

Pressed Pork Belly served with creamy mashed potato, crispy cabbage, pressed apple and a cream cider jus. GF

**or**

Baked Aubergine served with sun blush tomato tapenade. GF/VG

**Dessert:**

Caramelised biscuit cheesecake served with coffee whipped cream and caramel sauce. VG available

**or**

Classic lemon tart served with candied lemon and raspberry coulis.

V: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Free

Our kitchen is not free of allergens, Please inform us of any dietary requirements in advance and we will make efforts to minimise contamination.