



East Lothian Antiquarian & Field Naturalists' Society

Registered Charity No: SC007701

Dear Member

The Annual Dinner for 2023 will take place at **Maitlandfield House Hotel, Haddington** on **Friday 21st April 2023** at 7 for 7 30 pm.

The speaker will be Mr Michael Williams, former Lord Lieutenant of East Lothian.

The cost of the dinner will be £27.00 per person. To book your space, please complete and return this form by post or e-mail to our Treasurer:

- David Woods, 47 Forthview Walk, Tranent, EH33 1FE
- treasurer@eastlothianantiquarians.org.uk

| | | | |
|----------------------|--|----------------|--|
| Names(s): | | | |
| Address: | | | |
| Telephone No: | | E-mail: | |

Payment by cheque to the Treasurer: David Woods, 47 Forthview Walk, Tranent, EH33 1FE.

Payment by bank transfer to East Lothian Antiquarian & Field Naturalists' Society:
Sort Code: 80-13-28 and Account No: 00181332.

The hotel has asked us to pre-order. Please mark your choices below, with your name, and return with payment by Friday 7th April 2023.

For any special dietary requirements, please contact Maitlandfield House Hotel directly on 01620 826513.

| | | | Please indicate your choices here. | |
|--|--|--|---|--------------|
| | | | Name: | Name: |
| STARTER | | | | |
| Tomato & red pepper soup, served with bread roll & butter. | | | | |
| Chicken-liver pate, served with fresh salad garnish, Scottish oatcakes, and apple & pear chutney. | | | | |
| Goat-cheese pastry tart, served with balsamic glazed tomato. | | | | |
| MAIN COURSE | | | | |
| Poached haddock, served with lemon & parsley-crushed potatoes, ratatouille pastry, and white-wine sauce. | | | | |
| Beef-shin roulade, served on buttered mash potato & seasonal vegetables. | | | | |
| Vegetable lasagne, served with salad and garlic bread. | | | | |

Please complete and keep this page as your own copy of your choices.

Please indicate your choices here.

Name:

Name:

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