



East Lancs Old Lancastrians' Dinner

Friday 29th March 2019, 7.00 for 7.30 p.m.

The Annual Dinner for Old Lancastrians in East Lancs and the surrounding area will take place on Friday 29th March at the Higher Trapp Country House Hotel, Trapp Lane, Padiham, Lancs, BB12 7QW: reception from 7.00 pm, dinner starting at 7.30 p.m. Dress is smart/casual.

In attendance will be the OL Club President Chris Critchlow, a retired Circuit Judge with some excellent stories about his law career and OLs past and present. He will be accompanied by the Headmaster, who will update us with news of the School.

Also in attendance this year will be Ian Whitehouse, who is retiring this summer after over 30 years at LRGS. This is an opportunity for former pupils of all ages to say farewell and show their appreciation to Ian for all he has done as a teacher, housemaster and deputy headmaster. Cricketers and rugby players are particularly welcome of course.

Once again, the Higher Trapp has produced a three course menu of high quality. **The price will be £28 with a half price charge of £14 for the under 21s subsidised by the OL Club.**

There are three ways to pay:

By Bank Transfer: Account Name: Old Lancastrian Club; Account No. 19377355; Sort Code 05-05-55 (Please let Fiona know so she can reserve you a seat)

By Cheque: payable to the *Old Lancastrian Club* to Fiona Alderson-Beeching at LRGS, East Road, LA1 3EF before 22nd March 2019.

By Credit/Debit Card: Call 01524 580612

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Please return by post or email to arrive not later than Friday 22nd March 2019

To: Fiona Alderson-Beeching, Development Assistant, LRGS, East Road, Lancaster LA1 3EF **or** e-mail ol@lrgs.org.uk

From: Tel. No. or e-mail address:

Amount paid: _____

Paid by Cheque _____ Paid by Bank Transfer _____ Paid by Credit Card _____

Menu options: Please indicate your choices....

To start: *Leek and Potato Soup / Garlic Mushrooms en Croute / Melon Fan with Mixed Berry Compote*

Main Course: *Braised Blade of Beef, homemade Yorkshire Puddings, roast potatoes, vegetables and gravy*

Or *Pan Seared Salmon Supreme with creamy mash, buttered green beans and white wine sauce*

Or *Breast of Chicken with garlic mash, honey glazed root vegetables and a mushroom sauce*

Or *Butternut squash and sage risotto served with garlic ciabatta and rocket*

****** Coffee or Tea and a selection of desserts will be available on the night ******