

Music Extravaganza

2024

FRIDAY 18TH to MONDAY 21ST OCTOBER, 2024

20TH ANNIVERSARY SHOW

• Top International Artistes •

**Franz
Lambert**



Brett

Wales



Michael

Wooldridge



**Claire
Greig**



**Tom
Horton**



**Trevor
Flunder**



WERSI *Ringway* **LOWREY**

- Concerts • Tuition Workshops • Fun Events •
- Technical support sessions • Product Demonstrations •
- 4-star Marriott hotel • Fully Inclusive Accommodation •

Booking Hotline
01768 866282



Booking Form

Name(s): _____

Address: _____

Postcode: _____ Telephone Number: _____

Email Address: _____

Please advise type of accommodation:

Single: ____ £554 -- Double/Twin/Assisted: ____ £798

Do you require an additional nights stay on Thursday 18th October 2024?

Yes: ____ No: ____ Double/Twin: £160 - Single: £128 (Bed & Breakfast only)

Food Menus

Please complete and return the enclosed menu(s) with your booking form.

There is FREE on site parking at the Delta Hotel by Marriott Peterborough

Address: Peterborough Business Park, Lynch Wood, Peterborough PE2 6GB.

Peterborough is served by main line railway networks and National Express coach services.

The Marriott Hotel is approx a 10 minute taxi journey from Peterborough Railway Station.

A deposit of £100 per person is required to secure your place this being the non-refundable deposit for your booking.

Payment: **Credit/Debit Card** (please contact Gill on the phone number below)

Online Banking (please use your name as a payment reference)

We no longer accept cheques as a form of payment.

Account: Allens Music Centre - Events

Account Number: 10013961

Sort Code: 12-09-25

The deposit secures my booking for Music Extravaganza 2024. I understand the deposit is non-refundable and the remaining balance is due by 30th June 2024.

Terms & Conditions of Booking: Allens Music Centre strongly advises that all guests attending be in possession of a valid travel insurance policy to cover illness, cancellation etc. Allens Music Centre is not responsible for any losses incurred for whatever reason. All deposits and balances paid are non refundable. I have read & understood the above terms and conditions.

Signed: _____ Print Name: _____ Date: _____

Please return completed booking form, menus and your deposit to:
Gillian Alcock, Fremington Lodge, Brougham, Penrith, Cumbria, CA10 2DF
T: 01768 866282 / 07973 259524 E: jill@fremingtonlodge.plus.com



Guest Name: _____

Please tick your choices ALL courses on each day

Friday 18thth October 2024

GF = Gluten Free
DF = Dairy Free • v = Vegetarian

Starters

- Butternut Squash Soup, Pumpkin Seeds (GF)
- Tomato & Mozzarella Salad (GF)
- Prawn Marie Rose (GF)

Main

- Roast Chicken, Fondant Potato, & Shallot, Seasonal Veg. Mushroom Sauce (GF, DF)
- Goats Cheese & Beetroot Citrus Salad (GF, v)
- Roasted Cod with Fondant Potato, Kale & Cider Sauce (GF)

Desserts

- Sticky Toffee Pudding with Vanilla Ice Cream (v)
- Lemon Meringue Pie (v)
- Selection of Ice Creams (GF, v)

Saturday 19th October 2024

Starters

- Smoked Mackerel, New Potato, Crème Fraiche & Olive Tian, Basil Oil Dressing
- Tomato & Basil Soup (GF)
- Chicken Liver Pate, Brioche, Onion Jam

Main

- Slow Roasted Pork Loin with Pear Mash (GF)
- Baked Seabass with, Crushed Potato & Lemon Caper Dressing (GF, DF)
- Spinach & Ricotta Cannelloni, Tomato Sauce, Parmesan

Desserts

- Warm Chocolate Brownie, Vanilla Ice Cream
- Vanilla Cheesecake, Strawberry coulis
- Selection of Ice Creams (GF)

Sunday 20th October 2024

Starters

- Ham Hock, Blue Cheese, Sourdough
- Minted Melon, Heritage Tomato & Prosciutto Salad (GF, DF)
- Goats Cheese, Beetroot & Hazelnut Tart

Main

- Braised Beef Shin, Roasted Carrot, Chive Mash & Bordelaise Sauce
- Pan Fried Cod, Creamy New Potatoes & Courgettes (GF)
- Asparagus, Pecorino & Lemon Risotto (GF, v)

Desserts

- Black Forest Gateau
- Bread & Butter Pudding, Custard
- Fruit Salad (GF, DF)

Please advise of any dietary requirements during your stay _____



Guest Name: _____

Please tick your choices ALL courses on each day

Friday 18thth October 2024

GF = Gluten Free
DF = Dairy Free • v = Vegetarian

Starters

- Butternut Squash Soup, Pumpkin Seeds (GF)
- Tomato & Mozzarella Salad (GF)
- Prawn Marie Rose (GF)

Main

- Roast Chicken, Fondant Potato, & Shallot, Seasonal Veg. Mushroom Sauce (GF, DF)
- Goats Cheese & Beetroot Citrus Salad (GF, v)
- Roasted Cod with Fondant Potato, Kale & Cider Sauce (GF)

Desserts

- Sticky Toffee Pudding with Vanilla Ice Cream (v)
- Lemon Meringue Pie (v)
- Selection of Ice Creams (GF, v)

Saturday 19th October 2024

Starters

- Smoked Mackerel, New Potato, Crème Fraiche & Olive Oil, Basil Oil Dressing
- Tomato & Basil Soup (GF)
- Chicken Liver Pate, Brioche, Onion Jam

Main

- Slow Roasted Pork Loin with Pear Mash (GF)
- Baked Seabass with, Crushed Potato & Lemon Caper Dressing (GF, DF)
- Spinach & Ricotta Cannelloni, Tomato Sauce, Parmesan

Desserts

- Warm Chocolate Brownie, Vanilla Ice Cream
- Vanilla Cheesecake, Strawberry coulis
- Selection of Ice Creams (GF)

Sunday 20th October 2024

Starters

- Ham Hock, Blue Cheese, Sourdough
- Minted Melon, Heritage Tomato & Prosciutto Salad (GF, DF)
- Goats Cheese, Beetroot & Hazelnut Tart

Main

- Braised Beef Shin, Roasted Carrot, Chive Mash & Bordelaise Sauce
- Pan Fried Cod, Creamy New Potatoes & Courgettes (GF)
- Asparagus, Pecorino & Lemon Risotto (GF, v)

Desserts

- Black Forest Gateau
- Bread & Butter Pudding, Custard
- Fruit Salad (GF, DF)

Please advise of any dietary requirements during your stay _____