

# Music 2025 Extravaganza

FRIDAY 17TH TO MONDAY 20TH OCTOBER, 2025

• *Top International Artistes* •



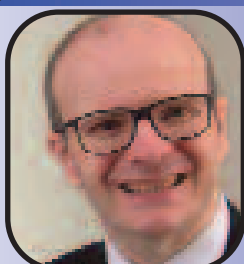
**Claire Greig**



**Brett Wales**



**Michael Wooldridge**



**Trevor Flunder**



**Tom Horton**

Plus the entire team from



**Lucy Curtin**



One-2-Ones  
with  
**Martyn Stribling**



**WERSI**

*Ringway*

**LOWREY**

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

## Booking Hotline

# 07973 259524



# Booking Form

Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

Postcode: \_\_\_\_\_ Telephone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Please advise type of accommodation:

Single: \_\_\_ £620 -- Double/Twin/Assisted: \_\_\_ £890

***Do you require an additional nights stay on Thursday 16th October 2025?***

Yes: \_\_\_ No: \_\_\_ Double/Twin: £176 - Single: £139 (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.*

<b>Account: Allens Music Centre - Events</b>	<b>Account Number: 10013961</b>	<b>Sort Code: 12-09-25</b>
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The deposit secures my booking for Music Extravaganza 2025. I understand the deposit is non-refundable and the remaining balance is due by 30<sup>th</sup> June 2025.

**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 17th<sup>th</sup> October 2025**

**Starters**

- Carrot & Corander Soup (190kcal)
- Prawn Cocktail (275kcal) CR, F, E
- Prosciutto & Melon, Pomegranat Dressing (225kcal) SU

**Main**

- Roast Leg of Lamb, mash, root vegetables & gravy (750kcal) SU
- Poached Salmon Fillet, creamed leeks, sauteed new potatoes (600kcal) D, F
- Roast Vegetable Wellington, sauteed new potatoes (550kcal) G, D, E

**Desserts**

- Sticky Toffee Pudding, toffee sauce & caramel ice cream (650kcal) E, N, P, SS, SU
- Lemon Meringue Tart (450kcal) G, D, E
- Fruit Salad (100kcal)

<b>C</b> =Celery	<b>MU</b> =Mustard
<b>G</b> =Cereals containing Gluten	<b>N</b> =Nuts
<b>CR</b> =Crustaceans	<b>P</b> =Peanuts
<b>E</b> =Eggs	<b>SS</b> =Sesame Seeds
<b>F</b> =Fish	<b>S</b> =Soya
<b>L</b> =Lupin	<b>SU</b> =Sulphites
<b>M</b> =Milk	<b>GF</b> =Gluten Free
<b>MO</b> =Mollusc	<b>V</b> =Vegetarian
	<b>Ve</b> = Vegan

**Saturday 18<sup>th</sup> October 2025**

**Starters**

- Leek and Potato Soup (195kcal)
- Beetroot Salmon Gravavlax, salad, croutons (275kcal) F, G
- Pulled Duck & Walnut Salad (375 kcal) N, G

**Main**

- Roast Striploin of Beef, trimmings, yorkshire pudding, gravy (725kcal) SU, E, G
- Grilled Fillet of Bream, potato gratin, roast fennel, tomato & basil sauce (525kcal) D, F
- Tomato & Pecorino Cheese Risotto, Basil, Parmesan, side summer salad (475kcal)

**Desserts**

- Salted Caramel Cheesecake (475kcal) N, D, G, E
- Ice Cream Selection (375kcal) D
- Fruit Salad (100kcal)

**Sunday 19<sup>th</sup> October 2025**

**Starters**

- Tomato Soup (175kcal)
- Porcini Mushroom Crostini, garlic cream, parmesan (225 kcal) G, D
- Smoked Mackerel, horseradish mousse, fennel salad, croutons (275kcal) F, G, D

**Main**

- Grilled Chicken, seasonal vegetables, roast potatoes, red wind jus (385 kcal) SU
- Pan Fried Stone Bass, asparagus, potato cack, hollandaise sauce (425kcal) D, F, E
- Wild Mushroom and Porcini Ravioli, truffle oil, parmesan (375kcal) E, G, D

**Desserts**

- Crème Brûlée (250kcal) E, D
- Orange and Chocolate Tart (325 kcal) G, D, E
- Fruit Salad (100kcal)

Please advise of any dietary requirements during your stay \_\_\_\_\_



**Guest Name:** \_\_\_\_\_

**Please tick your choices ALL courses on each day**

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