

KLS Annual Dinner



200 years of service to Kent lawyers

Date: 13th May 2022

Time: 6.00 pm to 1.00 am

Mercure Great Danes Hotel

Hollingbourne

Maidstone

ME17 1RE

From Junction 8 of the M20, turn left at the first roundabout onto the A20 toward Lenham and right at the next roundabout..



Join Alexandra Gordon and Nick Fairweather, the outgoing and incoming Presidents, and their honoured guests at Kent Law Society's annual dinner dance.



Black tie.

Price £75.00 per head. Booking Form overleaf. Contact Jon Pitt for further details jon.pitt7@gmail.com
07802 461 455



3.00 pm KLS AGM

6.00 pm Drinks reception
Meet and mix with a complimentary glass of bubbly or soft drink

6.45 for 7.00 pm Three-course Dinner followed by tea/coffee

Speeches by the outgoing and incoming Kent Law Society Presidents

Fireside Chat with Robert Rinder and Q&As

Announcement and Presentation of the Kent Law Society Awards 2022

'Heads and Tails' in support of Catching Lives and Prostate UK

Disco and dancing until the small hours

Goody bags with local produce

1.00 am Carriages

And book a room overnight at preferential rates, (numbers limited). Email Kelly Ames at Events@mercuremaidstone.co.uk

Table drinks packages available direct from the venue: access a drinks pre-order form at <http://www.kentlawsociety.com/Dinner2022.html>

We are hugely grateful for the support of our sponsors

Guest speaker
Rob Rinder MBE



PARTNERS WEALTH MANAGEMENT

Michael Page

KLS DINNER BOOKING FORM

Number of Tickets		@£75 ea	£
Contact Name		Firm	
Address			
Email		Telephone	

PAYMENT INSTRUCTIONS

By cheque	Payable to 'Kent Law Society'. Send to Chief Operating Officer, Kent Law Society, Old Mill Cottage, Ulley Road, Kennington, Ashford TN24 9HX
By bank transfer	Metrobank Sort Code 23-05-80 Account number 26342228 Account name KLS Dinner Account In the reference field put the contact surname

WINE

Pre-order table drinks . Order form on KLS website booking page

MENU CHOICE

STARTER	
A	Smoked salmon plate, caper, dill & lemon dressing
B	Ham hock & Pea terrine, pickled red onion salad, mustard dressing
C	Warm goat's cheese & caramelised onion tart, herb salad, balsamic dressing (v)
MAIN	
D	Pan fried sea bass, crushed dill potatoes, fennel, orange & apple salad
E	Corn fed chicken, bubble & squeak cake, baby veg & light chicken jus
F	Asparagus, wild mushroom, spinach, rosti stack, tomato and so herb dressing (V) (Ve) (GF)
DESSERT	
	Mixed Dessert platter, coffees at the table

DINER DETAILS

if not known at time of booking, put TBA and we will send you a reminder. Tables will seat 8.
(All tables of 10 now booked)

Name of Diner	Menu Choice (eg A D)	Name of Diner	Menu Choice (eg A D)

Please advise any special dietary requirements when placing menu order.