



# KENT LAW SOCIETY

## DINNER AND AWARDS

### 10TH MAY 2024

THE MERCURE HOTEL  
ASHFORD ROAD  
MAIDSTONE KENT ME17 1RE

DRINKS RECEPTION FROM 6PM  
DINNER AND AWARDS FROM 7PM  
CARRIAGES AT 1AM

OUR CHARITY OF THE  
YEAR IS DEMELZA



FOR MORE INFORMATION PLEASE VISIT  
[WWW.KENTLAWSOCIETY.COM](http://WWW.KENTLAWSOCIETY.COM)  
PLEASE COMPLETE AND RETURN THE BOOKING  
FORM AS SOON AS POSSIBLE TO SECURE YOUR  
TABLE



## **KLS Dinner Booking Form**

Contact name:	
Firm/Company name:	
Address:	
Telephone number:	
Contact e-mail address:	
Number of tickets:	
Total cost (@ £80 each):	
Please advise if you need an invoice. If the name and address for the invoice are not the same as above please provide full details in the box (right).	

Tables seat 8. There are a few tables of 10 available (first come first served)

The Dinner is a black-tie event.

### **Payment instructions:**

By bank transfer

**Metrobank – Sort Code: 23-05-80. Account Number: 26342228. Account Name: KLS Dinner Account**

Please include your contact surname as reference

Tables seat 8. There are a few tables of 10 available (first come first served)

The Dinner is a black-tie event.

### **Wine/Drinks**

Table drinks packages are available direct only from the venue and must be pre-ordered. The venue will email you on receipt of your order and request payment in advance directly from you. Please note Kent Law Society does not manage the drinks orders or take payment for them. The pre-order form will be available on the website and via link on Kent Law Society newsletters and social media promotions.

Dessert will be a Kentish Edible Garden (Chocolate Flour Pot, Chocolate Soil Chocolate Pebbles, Butterflies, Marzipan Carrots, Pink Candy Floss)

### **Menu Options**

	Starter		Main
A	Weald of Kent Smoked Salmon, Crab & Apple Bon Bon, Lemon Dressing (GF)	A	Slow Cooked Brisket of Beef, Cream Potato, Buttered Savoy Cabbage (GF)
B	Tomato & Mozzarella Salad (VE, GF)	B	Mushroom & Spinach Rosti Stack with Seasonal Vegetables and Gravy (VE, GF)
C	Goats Cheese & Candied Beetroot Salad, Caramelized Walnuts, Spring Herb Salad & Raspberry Glaze (GF,V)	C	Pan Fried Seabass, Lemon & Dill, Crispy Capers, Lobster Bisque Sauce (GF)

Please complete the full booking form and individual diner details and then return them together. Your table will be confirmed when payment is received.

### **Diner Details**

If you do not know at the time of booking full menu choices, please put 'TBC'. However, we will require full and final menu choices from you by Monday 15 April. Dinner options not chosen by this date will default to the vegetarian options for both the starter and main. Please also advise of any special dietary requirements/allergies when placing every order by noting it on the form below:

First Name	Surname	Starter (please indicate A, B or C)	Main (please indicate A, B or C)	Dietary requirements/Allergies

Please note. Any substitution of a guest name less than two weeks prior to the event (after Friday April 26) will mean that the replacement guest is served the meal as chosen by the original attendee. Changes to guest names cannot be accommodated after Monday 6 May and the original guest name will appear on the seating plan.

**Booking forms must be returned to Sonia Young email: [klsmarketing@outlook.com](mailto:klsmarketing@outlook.com)**

**Tables are not confirmed until payment has been received.**