



**LINCOLN DIOCESAN GUILD OF  
CHURCH BELLRINGERS**



**125<sup>TH</sup>  
ANNIVERSARY DINNER**

**SATURDAY  
26<sup>TH</sup> OCTOBER 2024**

**PETWOOD HOTEL  
WOODHALL SPA**

**7 PM FOR 7.30 PM**

**DRESS – SMART – CASUAL**

**£45 PER HEAD**

**PLEASE SEE INFORMATION SHEETS BELOW FOR  
INSTRUCTIONS ON HOW TO BOOK**



# The Lincoln Diocesan Guild of Church Bell Ringers

## 125<sup>th</sup> Anniversary Dinner, Petwood Hotel, Woodhall Spa

### Information and How to Book

Members and guests of the Guild are warmly invited to join together to celebrate 125 years of Guild history. We do not indulge in celebratory dinners very often, the last one being 25 years ago, so please let's make this one special!

We shall enjoy our own exclusive dining space and bar. The hotel is offering preferential overnight rates (apply directly to the Petwood) and ample parking.

Guest speaker is Bill Croft. Bill's connections with the Guild go back to the thirties through his parents. His father, Ken Croft, rang in the famous record length of London S Major in 1947. Bill himself has rung almost 550 handbell peals for the Guild, calling 331 of them.

Menu options for the three-course dinner are below.

Tickets, at £45 per head, can be purchased via *Membermojo*. Visit the Guild website home page and press Membership to log on as usual. From your Membership homepage, scroll down the options and find 'Store Purchase', then click on 'Visit Store'. Choose how many tickets you wish to purchase and then click on the 'Checkout' button to pay for the tickets.

Or visit - <http://membermojo.co.uk/ldgcb>

Once you have completed the payment, you will receive a confirmation email asking you to contact Barbara in order to tell her the menu choice of each attendee. Special dietary requirements should be raised at this point. Only members of the Guild can purchase tickets so a member will need to purchase tickets on behalf of their non-member guests.

Table layout will be cabaret style and block bookings per table(s) are encouraged. Each table will take a maximum of ten guests. For block bookings please identify your table by naming a lead guest when confirming menu choices with Barbara. Need more help? Contact Barbara Rand ([treasurer@ldgcb.org](mailto:treasurer@ldgcb.org)) or Chris Sharp ([crissharp@aol.com](mailto:crissharp@aol.com))

# 125<sup>th</sup> Anniversary Dinner

## Menu choices

### Starters

- Leek & Potato, Mushroom or French Onion Soup served with a Warm Bread Roll. (V)
- Salmon terrine served with Aioli and Toasted Bread.

### Main

- Chicken Stuffed with Tarragon & Mushroom served on a Bed of Wild Mushroom & Jus.
- Vegetable Wellington served with a Mushroom Jus. (V)\*

### Dessert

- Sticky toffee pudding, Salted caramel ice cream, toffee sauce. (DF) \*
- Mango cheesecake, fruit of the forest compote (VG)\*

### To follow

- Freshly brewed tea or coffee

• (V) Vegetarian      (DF) Dairy Free      (VG) Vegan

