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| **Care & Support West Awards Dinner Guest Details 2018** | | | | | | | | | | |
| Thank you for booking tickets for the C&SW Awards 2018 event. Please ask your guests to complete the form below with your menu choices. Please then complete the booking on Eventbrite.  **Please ensure that we have all your guest information before 28th September**.  Where meal choices are not received we will allocate the first option for each course. This information will be used to produce table place names, and the guest listing. | | | | | | | | | | |
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| **Organiser Name e-mail and telephone number** | |  | | | | | | | |  |
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| **Company Name** | |  | | | | | | | |  |
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| **Title** | **First Name** | **Surname** | **1. Starter:** Chicken Liver Pate with Spiced Fruit Chutney, Wild Rocket Salad and Toast | **2**. **Starter:** Mascarpone & Pea Soup, Mint Oil | **3**. **Main Option:** Braised Feather Blade of Beef with Olive Crushed Potatoes, Seasonal Vegetables with Braising Jus | **4. Main Option:**  Cornish Hake, Fennel, White Beans, Lemon | **5. Veg Option:**  Mushroom & Leek “Wellington“ (v) | **6. Dessert:**  Lemon Curd Brûlée Tart Kumquat Dressing | **7. Dessert:** Fruit Platter, Raspberry Sorbet | **0. Special Dietary requirements** (please include details of any special requirements |
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