

Notice of Annual Dinner

Friday, 22nd February 2019,
at Halifax Hall,
Endcliffe Vale Road
Sheffield S10 3ER

Black Tie or Lounge Suit

Event Proceedings

7.00 pm for 7.30pm with
Preliminary Reception in Foyer

Dinner: 7.30pm

Speaker: 9.30pm

End of Evening: 11.00pm

The dinner is being held at Halifax Hall, a Victorian mansion now operating as a hotel and restaurant. If any members attending need to stay overnight, accommodation is available. Please contact them to make a booking: www.halifaxhall.co.uk

Our after-dinner speaker will be Paul Coupar, Executive Director of the Linacre Institute, Sheffield. Paul is a former teacher and head of sixth-form English at state schools in northern England. He attended state schools in Chesterfield and then read Social and Political Science at Trinity Hall. Also present will be Georgia Crapper, who has been involved with the Linacre programme, attended one of the Cambridge Society's 'Welcome to Cambridge' events, and is currently at Selwyn College studying Politics and International Relations.

His subject will be:

The North-South Divide at Cambridge

The mission of the Linacre Institute is 'to give northern state-schools students the confidence to apply to our leading universities and the skills to thrive there'. The Institute does this by 'partnering with secondary schools to provide a pathway of aspiration for their students', and through a 'personalised and intensive programme' called 'Linacre – Reach Higher'. For more information, see www.linacreinstitute.org.

CAMBRIDGE SOCIETY SHEFFIELD

Annual Dinner February 22nd, 2019

I (we) intend to attend the Cambridge Society Sheffield's Annual Dinner at Halifax Hall on 22nd February 2019. **The cost per person will be £33.**

Name (please add an email address for confirmation of receipt of your booking)	College	Matriculation

I (we) will be accompanied by:

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My (our) menu choices are: (create more columns if necessary):

	Choice	
Mushroom soup and rosemary oil served with cep powder and pickled wild mushroom (V,GF)		
Duck liver parfait and truffle butter served with bitter endive and spiced fruit chutney		

Slow braised beef cheek served with creamed potato bourguignon sauce (GF)		
Baked salmon served with brown shrimp and pine-nut butter and pressed thyme potato (GF)		
A vegetarian option (for vegetarians only). Unfortunately, we are not able to specify in advance what will be served.		

Spiced plum crumble served with set custard and oat brown sugar granola (V)		
Tonka bean brulée and shortbread (V)		

Cheese board for sharing between two people (optional) at £3.95 per person extra		
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If you have any special dietary requirements, please note here:

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Please return this form, together with a cheque for the appropriate amount (£33 per person + £3.95 for cheese if required) made payable to **Cambridge Society Sheffield** to:

Carol Rowe, 80 Netherfield Road, Sheffield S10 1RB

to be received no later than Friday 18 January 2019 to meet the venue's deadline.

If you have any queries, please contact Carol (carolarowe166@gmail.com or 0114 266 5628).