



THE FRIENDS OF YORK MINSTER

BOOKING FORM

- The **starting date** for applications commences from **24 October** 2023.
- Applications will be balloted for any events over- subscribed on this date.
- Events are for **members only**, unless otherwise stated.
- Please note that tickets are issued. We will contact you if we are **unable** to offer you a place.
- We cannot give refunds on cancelled places.
- Phone the Friends office (01904 557237) if you have a query or wish to cancel a visit.
- Applications can only be accepted on receipt of a **fully** completed application form.

To apply: Please complete the form below and overleaf (**IN BLOCK CAPITALS**), and post with your **cheque(s)** payable to: **Friends of York Minster**

If you want your tickets by post, please send stamped, addressed envelope, otherwise tickets will be e-mailed.

Post: Jayne Hammond
The Administration Secretary
Friends of York Minster,
9 Minster Yard, Deangate, York, YO1 7JA

e-mail: friends@yorkminster.org

PLEASE COMPLETE ALL SECTIONS, AS WE ARE UNABLE TO ACCEPT INCOMPLETE FORMS

Details of **First** Applicant

Name: Title	First Name	Surname
Address:		
		Postcode:
Phone No:		Mobile:
E-mail:		
Name of Person to contact in emergency:		Relationship:
Phone No:		Mobile:

Details of **Second** Applicant

Name: Title	First Name	Surname
Address:		
		Postcode:
Phone No:		Mobile:
E-mail:		
Name of Person to contact in emergency:		Relationship:
Phone No:		Mobile:

IMPORTANT - SEND SEPARATE CHEQUES FOR EACH EVENT APPLIED FOR

Event	No of Place(s) Required	Amount Paid Cheque /cash
<p><u>Wednesday 6 th December 2023</u></p> <p>Coffee and Mince Pies at St Michael le Belfry's Hall, Stonegate Please let us now if you have special dietary needs. cost: £4.00</p>	<p>Pay at the door, card, cash, or cheque</p>	
<p><u>Thursday 14 th December 2023</u> £44:50 cost:</p> <p>Christmas Lunch at Bedern Hall Christmas Lunch menu: Please tick box. (Main & Dessert)</p> <p>Main course:</p> <ul style="list-style-type: none"> • Roast turkey, roast potatoes, Brussels sprouts, roast parsnips, root vegetable purée, pigs in blankets, savoury seasoning • Slow braised shin of beef, York ale, bacon, garlic, roast potatoes, Brussels sprouts, roast parsnips, root vegetable purée • Baked salmon, chive cream sauce, new potato cake, tender stem broccoli, wilted spinach, root vegetable purée • Artichoke and leek tart, cream, spinach, tarragon, roast potatoes, roast parsnips, root vegetable purée [V] <p>All main courses can be produced gluten-free. <u>if requested when ordering.</u> Write GF IN BOX PLEASE</p> <p>Desserts:</p> <ul style="list-style-type: none"> • Christmas pudding with brandy sauce • Glazed lemon tart, raspberry crème fraiche • Rich chocolate torte, berries, whipped cream [gluten-free] • Sticky toffee pudding [gluten-free] 		
<p><u>Thursday 18 th January 2024:</u></p> <p>“From apprentice to master and beyond: celebrating 50 years of design and mastery in stained glass”. Stained Glass Lecture by Keith Barley and Helen Whittaker from Barley Studios. OPEN TO NON-MEMBERS, BUT PLEASE OBTAIN TICKET FOM FRIENDS OFFICE cost: £10.</p>		