SLS/sfa

22 January 2019

Dear Student

#### YEAR 13 PROM – Friday 28 June 2019

## GREETHAM VALLEY, OAKHAM, RUTLAND

As you know, the Prom has been booked at Greetham Valley near Oakham for Friday 28 June. This is a lovely venue and I am sure you will have a truly memorable evening which will provide you with a fantastic way to finish off your time at Bourne Grammar School before setting off into the big wide world.

The cost of the evening is £46.00 which includes a welcome drink, your meal, the hire of the ballroom and a disco. The food is of a really high standard and the price is very reasonable for such an event.

Arrival and Photos 18:45 (Photographs will be available to purchase on the evening at

£10.00, payable at time of photo taken, 8 by 6, mounted photographs will be posted out; **cash only**.)

Dinner 19:45

Bar open until 00.00

Disco until 00:30

There is a set menu with a vegetarian option (see attached). Please indicate via PMX which menu you would prefer (choosing one option only from the starter and main and dessert choices).

As usual for these events, staff in the hotel will ask you for ID if you want to buy alcoholic drinks. This always happens at the Prom and is a legal requirement so make sure you and your guest have your ID with you if you want to buy wine with your meal or a drink at the bar. Due to the number of students in the year group guests are not permitted.

Your payment for the Prom together with your menu choices must be in by **Friday 26 April** **2019**. If you have not paid by then, it will not be possible to attend the Prom. Please make your payment via PMX ‘payments’ then ‘go to shop’ to select your menu choice via PMX ‘forms’.

So, all that is left for you to do is to dust down your DJs, get shopping for THAT dress (and shoes and bag and accessories…boys you have it easy!) and look forward to a fantastic evening!

Yours sincerely

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Mrs S L Shales

Head of Sixth Form

# BOURNE GRAMMAR SCHOOL – YEAR 13 PROM

# Friday 28 June 2019

# Greetham Valley, Oakham

# MENU OPTIONS

**Starter**

***Tomato and garlic ciabatta topped with mozzarella*** *served with a peppery rocket salad, dressed with basil oil (v)*

***Carpaccio of melon*** *with a lime and mint syrup and mango sorbet (v)*

***Marinated chicken skewers*** *with mango chutney*

## Main

***Beef braised in red wine*** *served with dauphinois potatoes and roasted root vegetables*

***Fillet of salmon with a pink peppercorn crust*** *crushed new potatoes, green beans, finished with a lemon and almond butter*

***Mediterranean vegetables*** *bound in a rich cherry tomato sauce with a parmesan crumble topping (v)*

## Dessert

## *St Clements Cheesecake drizzled with a rich chocolate sauce*

***Homemade chocolate brownie*** *with salted caramel ice cream (v)*

***Bailey’s cream filled profiteroles*** *with a white chocolate sauce (v)*

**Coffee & Minted Chocolates**