



# Old Cerdics Association

## ANNUAL REUNION DINNER - SATURDAY 15TH JUNE 2024



It is with great pleasure that I am writing a first invitation to our annual reunion dinner. Given all the problems the School has faced over the winter it is all the more remarkable that we are able to look ahead to another reunion. This is in no small way due to the fantastic effort put in by the Parents, Governors and Staff at the School who have worked tirelessly to ensure its continuance.

To celebrate this combined effort we felt it appropriate to hold the Dinner this year at the Guildhall in Chard and to invite as many of the Chard School community as possible to attend. Thus I would like to extend this invitation to all Old Cerdics, including those who have left the School in recent years, together with current and past parents, all the staff and of course the Governors of the School.

The format of the Dinner won't change from our tried and tested way, but we will, this year, be celebrating the fact that we are part of a wider family and that the future of the Old Cerdics Association lies with the more recent leavers and perhaps their parents taking on

the mantle and ensuring its ongoing success.

We anticipate we will be treated to another recital by the School Choir prior to the Dinner, and there will be an opportunity to dance the night away at the end. There will be a licensed bar and a three course meal, wine on the table and this will cost £42 a head; I have attached a menu to this invitation and would ask you to use the attached booking form to let me know your menu choices as soon as possible. I would also ask you to make payment for you and your guests at the same time and the absolute deadline for bookings, payments and menu choices is 14th April.

For those seeking overnight accommodation there are a number of places in Chard to stay, including our previous and lovely venue, the Hornsbury Mill, who currently have 6 rooms available for the weekend in question. For those wishing to book, contact [info@hornsburymill.co.uk](mailto:info@hornsburymill.co.uk), FAO Jane.

Finally, the school's Summer Fair, organised by The Friends of Chard School, will take place on the same day as the dinner from 12.00noon-2.00pm and all are invited to attend. Additionally the Chair of the Governors has invited all Old Cerdics to walk around the School and visit their old haunts in the afternoon, reliving those happy memories we have and also seeing the fantastic way the School now uses our old buildings.

I look forward to hearing from you all and let's make this a really special event to celebrate the continuance of Chard School.

Many thanks for now and my very best wishes,

Stewart Hull

**Chairman/Secretary elect, Old Cerdics Association**

**Governor, Chard Prep School**



# BOOKING FORM

## **OLD CERDICS ASSOCIATION ANNUAL DINNER**

**SATURDAY 15th JUNE 2024**

**at the GUILDHALL, CHARD from 6.30pm**

**Old Cerdics Association AGM from 6.00pm**

**PLEASE COMPLETE THE FOLLOWING BOOKING/PAYMENT/MENU FORM AND  
RETURN TO STEWART HULL ASAP:**

Address: WOODWIND, CHANDLER ROAD, STOKE HOLY CROSS, NR148RG

STEWARTHULL@HOTMAIL.COM

Tel: 07544 340247

I wish to reserve .....place/places for the dinner

**NAME(s)** (Please Print).....

**ADDRESS**.....

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**PHONE NO**.....

**EMAIL**.....

**NAMES OF GUESTS** (if applicable).....

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I ATTACH A CHEQUE OR HAVE MADE A BACS TRANSFER TO THE OCA ACCOUNT  
(DELETE ONE OR THE OTHER) AS PAYMENT FOR THE DINNER AT THE RATE OF £42  
PER HEAD.

PLEASE MAKE CHEQUES PAYABLE TO "THE OLD CERDICS ASSOCIATION" WITH  
YOUR NAME

AS REFERENCE AND SEND THEM TO ME AT THE ABOVE ADDRESS. ALL REPLIES  
WILL BE  
ACKNOWLEDGED.

**FOR BACS TRANSFERS THE BANK DETAILS ARE:**

OLD CERDICS ASSOCIATION

SORT CODE: 60-05-06

ACCOUNT NO.: 70972265



# DINNER MENU CHOICES

## STARTERS

Prawns in a marie rose sauce, avocado & baby gem lettuce  
Mature cheddar & onion tart, chive creme fraiche  
& dressed rocket  
Roasted vine tomato soup with basil oil (V)

## MAINS

*(All served with fresh seasonal vegetables and crispy  
roasted potatoes in bowls to the table)*

Medium rare topside of beef, yorkshire pudding and rich gravy  
Pan seared chicken breast in a garlic and white wine sauce  
Almond & thyme crusted fillet of hake, creamed leeks  
Roasted parsnip, cranberry & walnut loaf, red wine jus (V)

## DESSERTS

Passion fruit & mascarpone cheesecake, crushed pistachio  
Fresh summer berry pavlova, chantilly cream  
& raspberry coulis  
Sticky date pudding, salted caramel sauce  
& caramelised pecans

## MENU SELECTION (PLEASE GIVE NAMES WITH SELECTIONS)

STARTERS.....

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MAINS.....

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DESSERTS.....

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