



LONDON ASSOCIATION OF FUNERAL DIRECTORS

an Area Federation of the National Association of Funeral Directors

Autumn General Meeting

to be held on

Thursday 22nd November 2018

at 6pm for 6.30pm prompt start

Regency Room, Amba Hotel, Charing Cross

The Strand, London WC2N 5HX

The meeting will include:

A report from the President, Richard van Nes

A report from the Hon. Treasurer

Reports from London Executive members on the Association's activities and new developments

New NAFD CEO Jon Levett will explain the plans for incorporation of the National Association and respond to members' questions

Update on the latest developments and activities of the National Association, from NAFD President Abi Pattenden

Reports from the Southern and Western Districts

A presentation of Certificates and Prizes to students successful in the Certificate in Funeral Arranging and Administration examinations, held in March and July 2018.

**There is no charge for attendance at the Meeting,
but it will be followed as usual by dinner, priced at £50.00 per head**

Wine may be ordered at the private Bar, situated adjacent to the meeting room.
Bar Service will be available throughout the evening.

Members wishing to attend should complete the attached booking form and return it to the Secretary, at the below address, **by 8th November 2018**, with payment in full for dinner, if relevant.

Please book early, to avoid disappointment

London Association of Funeral Directors, 8 Cross Meadow, Chesham, Buckinghamshire HP5 2RU

Secretary: Judith Williams BA MSc ACIS

Tel: 07776 995335

email: secretary@lafd.org.uk

Website: www.lafd.org.uk

AUTUMN GENERAL MEETING

**Thursday 22nd November 2018 at 6pm for 6.30 pm
Amba Hotel, Charing Cross, London WC2N 5HX**

Please indicate below names of ALL those attending the meeting
and food orders of those also attending the Members' Dinner which follows.

There is no charge for attendance at the Meeting, but dinner is priced at £50.00 per head

<u>Name of attendee:</u>	<u>meeting only</u>	<u>Dinner</u>		
		<i>Starter S1 / S2</i>	<i>Main M1/M2</i>	<i>Dessert</i>

MENU

STARTER

- S1** Parma ham with balsamic glazed figs, port reduction, parmesan crisp
S2 Roasted vegetables, sweet beetroot, glazed golden cross goat's cheese, sweet balsamic reduction **V**

MAIN COURSE

- M1** Confit of Gressingham duck leg, braised puy lentils, sweet potato, tenderstem broccoli, blackberry jus
M2 Porcini ravioli with baby vegetables and tomato mascarpone sauce **V**

DESSERT

- D** Classic lemon tart with raspberry coulis, mixed berries **V**

TEA / COFFEE

V - Suitable for vegetarians

Please notify the Secretary of any food allergies

Please return the completed form to the Secretary, (with payment in full for dinner)
by 8th November 2018, latest

Name of Firm :

I enclose a cheque for the total, payable to "LAFD" in the sum of : £