



NATIONAL COUNTRY LINK WEEKEND AUTUMN 2025

PLEASE READ CAREFULLY AND FILL IN REQUIRED DETAILS. **ONE FORM PER PERSON**

Return the completed form and cheque payable to **National Country Link Weekend** before 1st September 2025 to:

Philip Charles, 3 Birchwood Rise, Abbots Bromley, Rugeley, Staffs, WS15 3EA

Name

Address

.....

..... Postcode

Telephone No

Mobile No

Email Address (print).....

I am a member of Country Link

I wish to share a double/twin/family room with (name and group)

.....

Single Room required Yes/No* with Bath/Shower* *Delete as applicable

Please tick if this is the first Country Link Weekend you have attended

Any special Dietary Requirements?

In returning this form you are agreeing to the Weekend Organisers retaining your personal data for the purposes of running the event, your data will not be shared with another organisation or group



Name:			
Telephone No.		email address:	
	Cost	Choice	Total
Weekend Friday 3 rd to Monday 6 th October 2025	£285.00		£
Twin/Double room			
Single room	£370.00		
SATURDAY			
Trip 1 Wollaton Hall	£8.00		
Trip 2 Visit to Taylors and Farm Walk	£30.50		
Trip 3 Walk	£5.00		
Second choice trip number			
Do your own thing			
SUNDAY			
Trip 1 Farm Walk at Sutton Bonington	£17.00		
Trip 2 Visit to Denby Pottery	£17.00		
Trip 3 Visit to Shardlow	£5.00		
Second choice trip number			
Do your own thing			
Saturday night Dinner and Dance	£45.00		
Saturday night B&B Twin/double rooms	£99.00		
Saturday night B&B Single room	£89.00		
I wish to bring a small dog	£20.00		
Extra nights (B&B) Thursday October 2 nd * Monday October 6 th *			
TOTAL COST OF THE WEEKEND			

I am willing to act as a driver on the trips that I have booked: Yes/No*

*Delete what is not required

Menu Choice

Starters

Soup

Ham Hock

Melon

Mains

Lamb

Salmon

Squash

Desserts

Lemon Tart

Cheesecake

Truffle

Saturday Gala Dinner Menu Choices

Pick one of each and circle your choice on the return form

Starters

Pea and Mint Soup

Ham Hock Terrine, caramelized red onion chutney, chive oil dressing

Trio of melons, mango salsa, raspberry vinaigrette

Mains

Sow roasted lamb shoulder, red current & rosemary jus

Supreme of salmon, dill cream sauce

Roasted butternut squash & sweet potato en-croute, rich tomato sauce

All main courses served with chef's choice of potato and vegetables

Desserts

Lemon panacotta tart, raspberry coulis

Salted caramel cheesecake, honeycomb ice cream

Belgian chocolate truffle, fruits of the forest compote