**PASTURE-FED LIVESTOCK ASSOCIATION 2018 STUDY TOUR - BOOKING FORM**

**6th – 7th June 2018**

NAME(s): …………………………………………………………………………………………………………………………………………….

ADDRESS: …………………………………………………………………………………………………………………………………………...

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TEL: …………………………………………………………………………………………………………………………………………………….

EMAIL: ………………………………………………………………………………………………………………………………………………..

Please indicate which parts of the itinerary you wish to participate in and calculate your total cost:

|  |  |  |
| --- | --- | --- |
| **ACTIVITY** | **COST** | **Tick YES** |
| DAY 1 |  |  |
| * Lunch on arrival at Thistleyhaugh Farm† * Farm tour of Thistleyhaugh Farm | £35 / *£50\** |  |
| Three course Supper † at Gasparro’s Italian | £25.95 |  |
| Two course Supper † at Gasparro’s Italian | £21.95 |  |
| DAY 2 |  |  |
| * Tour of Peelham Farm * Lunch at Peelham Farm† | £35 / *£50\** |  |
| **MY TOTAL:** |  |  |

*\* For any non-members there is an additional charge of £15 for each day rate.*

*† Any specific dietary requirements? If so, please specify:*

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Once you have calculated your total, and to secure your place, please pay this amount to: Triodos Bank, **Pasture-Fed Livestock Association CIC, Sort code: 16-58-10, Account No: 20272847**

(and include your name in the ‘payment reference’ so we know who you are)

**MENU CHOICES** (if you are joining us for supper at Gasparro’s Italian)

Please select your meal choices, according to your choice of two or three courses (as above)

|  |  |
| --- | --- |
| **Starters** |  |
| Berwick crab bruschetta using locally caught crab served on Sourdough toast |  |
| Chestnut mushroom Arancini risotto balls with parmesan and mozzarella |  |
| Goats cheese salad with candied walnuts, pear, balsamic vinegar glaze with basil oil |  |
| Plate of Italian charcuterie and Peelham Farm salami with mozzarella, sundried tomato, olives and focaccia |  |
| **Main Course** |  |
| Peelham Farm shin of beef ragu cooked with Chianti, pappardelle pasta, ricotta and seasonal vegetables |  |
| Vegeterian option |  |
| **Dessert** |  |
| Sicilian lemon tart |  |
| Vanilla panna cotta with amaretti biscuits and berries |  |
| Belgian chocolate brownie, caramel ice-cream and raspberry coulis |  |
| Selection of local ice-cream from Doddington Dairy |  |

**TO CONFIRM YOR BOOKING**

Please email your completed booking form to [membership@pfla.org.uk](mailto:membership@pfla.org.uk) or alternatively you can post it for the attention of Elissa Owen, Trent Lodge, Stroud Road, Cirencester, GL7 6JN.

We will then confirm your booking and send further details and directions nearer the time.

We look forward to you joining the tour.