



Membership / Tickets

Secretary:

Neil Goddard
 C/O LMG
 2 Alumina Court
 Tritton Road
 Lincoln
 LN6 7QY
 Tel (01522) 508350

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🌐 www.lincolnsportsmans.com

DINNER BOOKING FORM

John Parrott & Comedian John Stiles

On Thursday 22nd March 2012

7.30pm at the [Bentley Hotel](#)

£32.00 per member £42.00 per non member

Please complete and return to: -

[Neil Goddard](#)

Membership / Tickets Secretary
 Lincoln Sportsman's Club
 C/O LMG
 2 Alumina Court
 Tritton Road
 Lincoln
 LN6 7QY

Christian Name.....Surname.....

I require members tickets at £32.00 each ticket making a total of £.....

I require non members tickets at £42.00 each ticket making a total of £.....

I enclose a cheque payable to the LINCOLN SPORTSMAN'S CLUB for the amount of £.....

Daytime Telephone Number

Evening Telephone Number

I wish to sit with

Members Names

- | | |
|---------|----------|
| 1. | 2. |
| 3. | 4. |
| 5. | 6. |
| 7. | 8. |
| 9. | 10. |

President: Dave Cooper

One of the legends of the green baize **John Parrott** is a former UK, European and World snooker champion and an interesting, amusing **after dinner speaker**.

Due to his engaging personality and humorous nature he was invited to be a captain on the hugely successful BBC show A Question of Sport for 6 years with regular sidekick Ally McCoist.



For the past decade John has been one of the main faces for the BBC snooker team both as a pundit and presenter and currently works on the Derby, Royal Ascot and Grand National for the BBC racing team.

He has an in depth knowledge of sport and follows not only horse racing and snooker but his beloved Everton football club. And for the past few years he's been working hard on his golf handicap which currently stands at 2.

John still performs snooker exhibitions and, with his charismatic personality, he is an engaging and humorous after dinner speaker and also an excellent awards host.

Evening Menu

*Greshingham Duck and Orange Parfait
with a Ciabatta slice and an Eight year old Balsamic Dressing*

*

*Roasted thyme infused Topside of Yorkshire beef with Yorkshire pudding,
Horseradish sauce and roast gravy
With chefs choice of vegetables and potatoes*

*

Refreshing Lemon Meringue Roulade with cream

*

Stilton Blue Cheese, Mature Cheddar and French Brie with Grapes, Celery & Biscuits

*

Coffee and after dinner mint