



CCASNC  
Dept. of Anglo-Saxon, Norse & Celtic  
9 West Road  
Cambridge, Cambs.  
United Kingdom  
CB3 9DP

## CCASNC 2015: Communication and Control Registration

The registration fee for undergraduates is £5 and for all other delegates £7. This year, the Colloquium Dinner and wine reception will be held at Gonville & Caius College and the menu is on the following page. The cost of the three course meal is £38 (including alcoholic beverages) or £33 (without). All fees must be paid **by January 21, 2015**, if you wish to attend the conference dinner. Regrettably, the caterers require that we take payment for the dinner in advance, so **late dinner payments cannot be accommodated**. Conference-only registrations will be accepted up to and including the day of the conference. If you are unable to pay by cheque, please contact the organising committee at [ccasnc@gmail.com](mailto:ccasnc@gmail.com) to make alternative arrangements.

### Delegate Information

Full Name:

Institution:

Address:

County/State/Province:

Postal Code

Country:

Email:

Status:      Undergraduate (£5)                      Other (£7)

### Dinner Options

Vegetarian    With Alcohol (£38)

Non-Vegetarian                                      Without Alcohol (£33)

Not Planning to Attend Dinner

Any other dietary requirements/allergies:

### Fees\*

**Total Enclosed (Attendance + Dinner) = £**

\*Please make cheques payable to 'CCASNC' and return to the address above. You may also use Paypal, available on the CCASNC homepage: <http://www.asnc.cam.ac.uk/ccasnc/index.htm>

## CCASNC Dinner, Gonville & Caius College, Cambridge

*There will be a wine reception in the Green and Red Rooms followed by dinner in the Old Courts Dining Hall.*

### Menu

#### *Canapés*

Smoked Salmon and chive pate with asparagus  
Potato skins with ground spicy beef and sour cream  
Leek, pepper and smoked cheese croquettes  
Mushroom and spinach tarts with goat's cheese.

#### *Main*

Marinated venison steak with chestnut mushrooms and a peppercorn and brandy sauce

-or-

Double baked goats cheese soufflé with leaf spinach and Provencale sauce (V)

#### *Sides*

Minted petit pois  
Roast squash with rosemary  
Parmentier Potatoes

#### *Dessert*

Traditional Chantilly cream filled profiteroles with a hot rum and chocolate sauce

Coffee and chocolate mints