

#### Dear Siren,

You are most warmly invited to attend St Hilda's College Boat Club's 2025 Sirens Day reunion, which this year falls on Saturday the 17<sup>th</sup> of

May. As ever, the day will be marked by the opportunity to row, abundant Pimm's and canapés, a four-course formal dinner, and the distinguished company of SHCBC rowers from all generations. A full timetable of events is provided on the next page.

In addition to the usual pleasures of the Sirens reunion, I am excited this year also to be able to share with you our recently refurbished clubroom as well as our new second men's boat, provided that the latter survives Torpids... Both have presented the club with golden opportunities to honour the historic legacy of SHCBC - be it via photographs and plaques in the former, or seat names for the latter while simultaneously equipping the club with the tools it needs to continue to prosper into the future. This same belief in the value of melding past with present lies at the heart of our annual Sirens Day celebration and so, whether 2025 will mark your first or your fortieth year of attendance, I hope very much to have the pleasure of your

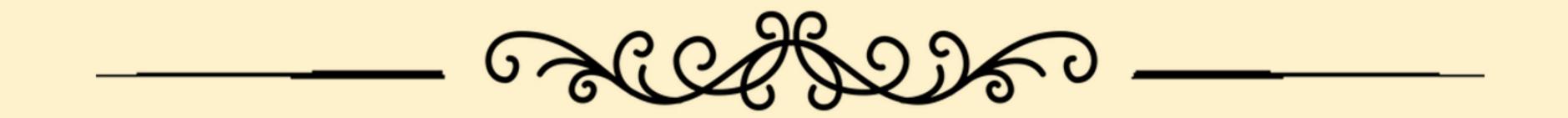
company on Saturday the 17<sup>th</sup> of May.

Details concerning timings, ticket purchasing, and menu options can all be found below. For any other queries, please do not hesitate to contact me at <u>president@hildasrowing.co.uk</u>.

Yours faithfully,

S Michael

Josiah Shields St Hilda's College Boat Club President





### **Timetable of Events**



7:00pm

Rowing outings, Pimm's, and canapés. Longbridges Boat House

Rowing session finishes. Free time before formal dinner (opportunity to go punting, **4:00pm** get changed, etc.).

> Pre-dinner drinks reception. Rooftop Terrace, St Hilda's

Four-course formal dinner. 7:30pm Riverside Pavilion, St Hilda's

### **Ticket Price**

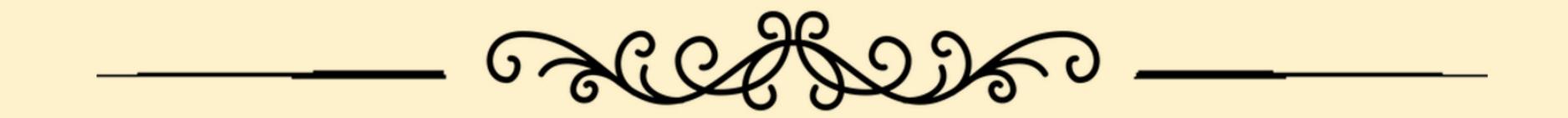
£49

# Booking

### Book online by 10<sup>th</sup> of May at https://link.hildasrowing.co.uk/Sirens2025

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Call the Development Office on +44 (0)1865 276828





## **Dinner Menu**

Starter

### **Smoked Ham Hock Croquette**

With a beetroot ketchup and pickled radishes

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Seasonal Asparagus and Red Pepper Hummus (Vg) With micro herbs and lemon dressing

#### Palate Cleanser

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#### **Aperol and Blood Orange Sorbet** Made by a local vendor from the Covered Market

Main

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#### **Pan-roasted Sea Bass**

On a fricassee of spring greens and Jersey Royals, with an English sparkling sauce

#### **Tomato and Shallot Tarte Tatin (Vg)**

With roasted courgettes, a red pepper sauce, and basil pesto

Dessert

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### Local Strawberry Tart (V)

With crème pâtissière, poached strawberries, meringue, and pistachios

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#### Lemon Tart (Vg) With a raspberry sorbet

Please indicate any dietary preferences or requirements when purchasing

