

CEREMONIES ATTENDED

Year	Name	Date	Number attending	Cost	Information Packs	Photos
2022-23	Cambridgeshire Constabulary One More Step Awards	21/09/2022	2	Nil	Claimed 34 miles travelling expenses	n/a
2022-23	LABC (Local Authority Building Control) Grand Finals Award Evening – National Awards	27/01/2023	4	£912	Please see menu below	www.labc.co.uk Go to the awards section and pick the relevant year
2023-24	Cambridgeshire Constabulary One More Step Awards	29/09/2023	2	Nil	Claimed 34 miles travelling expenses	n/a
2023-24	LABC (Local Authority Building Control) Grand Finals Award Evening – National Awards	19/01/2024	5	£1140	Please see menu below	www.labc.co.uk Go to the awards section and pick the relevant year
2024-25	SME Ely Business Awards	21/05/2024	2	£300	2024 SME Ely Business Awards - Winners Events & PR	2024 SME Ely Business Awards - Winners Events & PR
2024-25	Ely Heros Awards	06/09/2024	2	£500	Attachment 3	Non-Available
2024-25	Cambridgeshire Constabulary One More Step Awards	09/10/2024	2	Nil	Claimed 34 miles travelling expenses	n/a

2024-25	LABC (Local Authority Building Control) Grand Finals Award Evening – National Awards	24/01/2025	2	£584	Please see menu below	www.labc.co.uk Go to the awards section and pick the relevant year
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MENU's for LABC (Local Authority Building Control) Grand Finals Award Evening – National Awards

2022

Starter: Goats cheese, chorizo & sun blushed tomato tart with baby peas, figs & asparagus | Porcini mushroom & goat cheese tart with pickle mushrooms & yellow carrot purée (V)

Main Course: Slow cooked Jacob's ladder served with dauphinoise potatoes, celeriac purée, young baby vegetables & truffle jus | Arancini with truffle, butternut squash mousse & parisienne vegetables (V)

Dessert : Espresso martini cocktail dessert

2023

Starter: Suffolk lamb shoulder croquette, pomegranate caponata, mint yoghurt | Wild mushroom & truffle arancini, celeriac, shimeji mushrooms, herb mayonnaise (V)

Main Course: Hereford beef fillet, stilton gratin, celeriac puree, seasonal vegetables, port truffle jus | Gnocchi, artichoke, spinach, marjoram cream (VG)

Dessert: Tiramisu cheesecake, apricot jelly, coffee meringue, apricot coulis

2024

Starter: Cornish Sea bass, toasted fregola & parsley salad, tomatoes & green olives | Vintage barber's cheddar cheese souffle (V)

Main Course: Hereford beef fillet, glazed carrot & shallot, cabbage, onion puree, confit beef potato & port wine sauce | Seasonal vegetables wellington, heritage carrots, tender stem broccoli, fondant potato & herb butter (V)

Dessert: Amalfi lemon meringue tart, raspberries, creme fraiche Chantilly & basil (V)