



Registration ScotNet Summer Workshop 2025

Please fill in this form and return it to treasurer@itiscotland.org.uk and make the payment online. Please register **by Friday, 2 May 2025**.

If you would like to join us for the Friday or Saturday night meals, please make sure to indicate your menu choices below for each night. Please also let us know about any dietary requirements. Menu choices for the Sunday lunch will be made available closer to the time for those choosing to attend.

ITI Scottish Network's account details for payment online:

Bank of Scotland

Sort code: 80-02-83

BIC: BOFSGB21346

Account: 00298915

IBAN: GB97 BOFS 8002 8300 2989 15

Please give your name as a reference when making your payment.

I would like to register for the workshop on Saturday, 7 June 2025:

Name (please print clearly): _____

Please tick as appropriate:

- I am a member of:
- ITI Scottish Network
 - ITI (but not the Scottish Network)
 - None of the above

Friends/Family. Please tick as appropriate:

- | | | | |
|---|--------------------------|--|--------------------------|
| I plan to join the dinner on Friday | <input type="checkbox"/> | I would like to take part in the Sunday walk | <input type="checkbox"/> |
| Friends/family (give numbers) | _____ | Friends/family (give numbers) | _____ |
| I plan to join the dinner and ceilidh on Saturday | <input type="checkbox"/> | I would like to join for lunch at The Swan on Sunday | <input type="checkbox"/> |
| Friends/family (give numbers) | _____ | Friends/family (give numbers) | _____ |

I/We would like to join the following activities:

	Workshop only	Workshop, dinner and ceilidh	Dinner and ceilidh only	Friday evening dinner	Total (please include family/friends)
ITI ScotNet	£110 <input type="checkbox"/>	£150 <input type="checkbox"/>	£40 <input type="checkbox"/>	£29 <input type="checkbox"/>	£ _____
ITI (but not ScotNet)	£130 <input type="checkbox"/>	£172 <input type="checkbox"/>	£40 <input type="checkbox"/>	£29 <input type="checkbox"/>	£ _____
None of the above	£150 <input type="checkbox"/>	£192 <input type="checkbox"/>	£40 <input type="checkbox"/>	£29 <input type="checkbox"/>	£ _____

Payment

I have transferred £_____ to the ITI Scottish Network bank account.

.....
(Signature (manual or digital))

.....
(Date)

Special requirements

If you have any dietary or other requirements to attend this workshop, please tick the box and provide details:

Dietary requirements

Other requirements

Transport and car sharing

Car sharing is optional but may be arranged for travel to and from the venue at the Holiday Inn, Dumfries. The workshop and social activities all take place at or close to the venue.

Please indicate pick-up/drop-off location and day (details can be added in comments).	Lift offered (specify no. passengers)	Lift needed (specify no. passengers)
To Holiday Inn, Dumfries from on		
From Holiday Inn, Dumfries to on		

Comments:

ScotNet grants

6 ScotNet grants of £30 are available on a "first come, first served" basis to ScotNet full members to help with the considerable travel costs of attending this workshop. Please contact Victoria Dalrymple (treasurer@itiscotland.org.uk) to apply for a grant.

Joining the network

To find out more about joining the network, please contact ScotNet Membership Secretary Alicja Tokarska on membership@itiscotland.org.uk.

Please select your menu options in the next two pages.

Friday night meal

Informal dinner at the Holiday Inn, Crichton Estate, Dumfries

Please give numbers in the appropriate box about your selection and that of your friends/family:

Starters

- Lentil soup with crusty bread (Ve, GF, dairy free)
- Duo of melon (Ve, GF, dairy free)
- Chicken wings (GF, dairy free)

Main course

- Pork loin cider gravy, potatoes and vegetables (GF, dairy free)
- Chicken fillet (GF, dairy free)
- Fillet of hake (GF, dairy free)
- Moving Mountain burger (Ve)
- Superfood poke bowl (Ve)
- Butternut squash, spinach and chickpea curry (Ve)

Dessert

- Sticky toffee pudding (GF)
- Jude's vegan ice cream (Ve, GF, dairy free)
- Fresh fruit salad (Ve, GF, dairy free)
- Cheesecake (Ve, GF)

Ve = vegan, GF = gluten-free

Saturday night meal

Dinner and ceilidh with the Nicky McMichan Scottish Ceilidh Band at the Easterbrook Hall, Crichton Estate, Dumfries

Please give numbers in the appropriate box about your selection and that of your friends/family:

Starters

- Homemade tomato and basil soup (Ve)
fresh bread (gf bread available)
- Trio of melon, seasonal berries and fruit coulis (Ve/GF)
- Haggis cigar clapshot
local whisky sauce

Mains

- Fillet of beef medallions (GF)
baton fries, garlic butter and sun-dried plum tomato
- Butternut squash, spinach and vegan feta pithivier (Ve/GF)
Chateau potato, tomato and red pepper sauce
- Wild mushroom risotto (Ve/GF)
drizzled with truffle oil

Desserts

- Homemade strawberry cheesecake
- Dark chocolate tart (Ve/GF)
chocolate sauce, fresh strawberries
- Vegan sticky toffee pudding (Ve)
vegan vanilla ice cream

Tea and Coffee

Vegan mints

Ve = vegan, GF = gluten-free